

By Wasting Water Do You Waste Coal, Mr. Packer? See this Issue

Vol. 67

No. 2

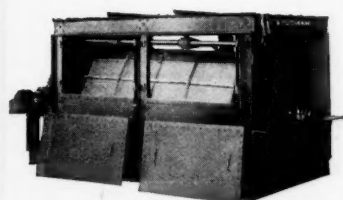
# THE NATIONAL PROVISIONER

CHICAGO AND NEW YORK

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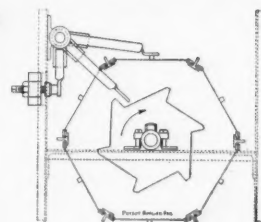
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# Announcement



## The Kramer Patented Hog Dehairing Machine

The Brecht Company have acquired from L. A. Kramer the exclusive right and license to manufacture and sell the Kramer Patented Hog Dehairing Machine.

The unretouched photo shown above is of the machine at the Dold Packing Company, South Omaha. The Kramer machines have, in a very short period, acquired remarkable success.

We are pleased to make this announcement, also that Mr. Kramer himself will supervise the manufacture and sale of the machines.

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ESTABLISHED 1853

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London,  
Liverpool

## The Kramer Hog Dehairing Machine

U. S. Patents

No. 1,249,776 No. 1,325,893  
No. 1,336,524

also patented in Great Britain and  
Canada and pending in other  
foreign countries.

### Features of the Machine:

A timed and positive conveyor for removing hogs from scalding vat and passing them through the machine in predetermined time; the return stretches of conveyor removes hair and refuse from screen.

The hogs are perfectly dehaired and cleaned by short scrapers mounted on flanged drums and wheels working above and below the hogs as they pass through the machine in uniform order.

All shaft bearings are on outside of the machine; all gears, chains, sprockets, bearings, etc., are of high class material and the best.

The machine avoids using hooks, exposing sinews, dropping hogs, manipulating levers or clutches, intermittent or gravity delivery of hogs in bunches and other irregularities.

Every requirement for a perfect hog scraper is engineered into this machine, durability, economy and efficiency.

Dehairs, removes scurf and cleans perfectly the bodies, heads and feet of the hogs and also removes the toe nails.

The acquisition of the Kramer machine completes our line of Hog Dehairing Machines.

### Users and Recent Purchasers

Rochester Packing Company, Rochester, N. Y.

A. Fink & Son, Newark, N. J.

Dold Packing Company, Omaha, Nebr.

Dold Packing Company, Buffalo, N. Y.

Harris Packing Company, Toronto, Canada

Wight Packing Company, Toronto, Canada

Nuckolls Packing Company, Pueblo, Colo.

# THE NATIONAL PROVISIONER

[Trade Mark Registered U. S. Patent Office.]

OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS AND THE AMERICAN MEAT PACKERS' TRADE AND SUPPLY ASSOCIATION

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No. 2.

## MORE COAL WASTES IN PACKING PLANTS

### Checking Up On Water Volume Brings Coal Economies

Written for The National Provisioner by Leonard E. Rollins, M. E., Minneapolis, Minn.

(EDITOR'S NOTE.—The subject of coal waste in meat packing plants was discussed some time ago in two articles written especially for THE NATIONAL PROVISIONER by Mr. Rollins, which aroused much interest among packinghouse operators. In view of this fact the present article, which is the third in this series on coal waste, has been prepared to show how study of the water volume in a packing plant can result in important coal savings. Actual tests are given, which are of great value in effecting similar economies.)

Reducing the coal consumption of the average packing plant is not difficult if approached with the right mental attitude. The right mental attitude is made up of several factors.

First, know it can be done. The way to satisfy yourself as to this is to get your pencil out and start to figure. Go back as many years as necessary and start to tabulate the pounds of meat dressed against the coal burned for each month. These figures will begin to surprise you.

Next, check over the following figures:

In an average efficient plant here is what can be done to 1,000 lbs. of meat with 75 lbs. of coal:

It can be frozen solid for 40 lbs. of coal.

It can be cooked 24 hours for 15 lbs. of coal.

It can be washed and rewashed with 100 times its weight of water, and pumped over a six-story building for 10 lbs. of coal.

It can be raised and lowered 100 times per hour for 10 lbs. of coal.

Total, 75 lbs. of coal.

#### Ideas That Help Stop Waste.

In reducing wastes of water and coal in packing plants there are two ideas that have been of great help to those who have been successful in making savings in operation.

The first idea to get into the heads of all packing plant employees is that most wastes are uncorrected not so much because of inefficient help, but because of the mental paralysis of employees, who think it is hopeless to improve conditions without huge expenditures they know they cannot make.

The second idea is that the condition that makes these big wastes possible is the lack of co-ordination of ideas. What will appear like a big saving in one department will be carried out without analyzing it in its effect on the whole plant and results in a large amount of money

simply thrown away with no real saving accomplished.

An example of the way in which bearing these ideas in mind will help is indicated in the following instance. An expensive new pumping plant that was supposed to be needed appeared ridiculous after some bad wastes were corrected and the coal used for pumping water was reduced over 80 per cent. Where it was thought a 14-

inch water main was needed, a 6-inch was found more than ample. More important, however, were the indirect results which this started. The plant organization began to realize that big savings could be made and without tearing the plant down to do it.

In addition to these general ideas it must be realized that in several meat packing plants the coal consumption was actually reduced a phenomenal amount with simple methods. Do not start out with the idea of making savings by revolutionizing plant processes, skimping on necessary steam, water or refrigeration

TEST NO. 1.—TOTAL WATER USED PER MINUTE (GALLONS).

O'Clock	Dock	Well	Filtered	Second	Warm	Warm
hours	water	water	water	water	dock water	well water
6-7	1,684	318	67	404	139	284
7-8	2,171	410	179	404	140	237
8-9	2,445	405	156	404	151	239
9-10	2,405	433	172	404	185	177
10-11	2,494	391	172	456	175	117
11-12	1,565	31	19	213	95	13
12-13	1,682	31	19	236	101	67
13-14	2,421	359	173	404	175	242
14-15	2,454	383	170	404	190	247
15-16	2,073	358	146	441	174	83
16-17	2,393	372	238	720	160	210
17-18	1,690	277	49	669	115	154
18-19	1,201	17	17	180	28	154
19-20	1,189	17	17	180	28	154
20-21	1,189	17	17	180	28	154
21-22	1,189	17	17	180	28	154
22-23	1,202	17	17	180	28	154
23-24	1,202	17	17	180	28	154
24-1	1,220	17	17	90	24	154
1-2	1,220	17	17	90	24	154
2-3	1,220	17	17	90	24	154
3-4	1,220	17	17	90	24	154
4-5	926	17	17	90	39	154
5-6	926	17	17	90	39	154

TEST NO. 2.—MAXIMUM QUANTITY OF WATER CONSUMED, GALLONS PER MINUTE.

Department	Between hours	Dock	Well	Filtered	Second
		water	water	water	water
Wool house	7-11 & 13-18	208	...	39	...
Wool scrubbers	7-11 & 13-17	210	...	...	...
Canning	7-11 & 13-24	150	...	30	...
Oleo	7-11 & 13-15	15	...	34	...
Tank house	6-6	164	...	...	...
Bone house	6-17	114	...	...	...
Fertilizer and stick	6-18	503	...	...	...
Pork department	7-11 & 13-17	10	...	2	...
Beef killing, 3-F	10-10½ & 16-17	12	60	...	211
Sheep killing	10-10½ & 16-17	51	7	...	...
Beef killing, 2-F	16-17	247	33	...	...
Hog killing	...	63	16	...	...
Rough tallow	6-18	152	200	...	...
Laundry	16-17 & 6-18	16	...	60	...
Hide washing	6-11 & 12-17	240	...	...	...
Pickle making	7-1 & 13-17	51	...	...	...
Cattle bath	4-16	175	...	...	...
Ammonia condenser	6-6	(213, 160 & 90)	...	...	...
Rock heater	...	...	...	...	...
Beef casing	6-18	20	187	...	49
Sheep casing	...	...	9	...	...
Hog casing	...	...	10	...	...
Sheep trotters	...	12	19	...	...
Tripe department	6-18	16	90	32	...

TEST NO. 3.—TANK HOUSE AND BONE HOUSE.

Floor	Kind of water	Where used	G. P. M.	Used between hours
1	Warm Dock	Tiercing tallow	3	7-11 & 13-17
1	Warm Dock	For cleaning	2	6-11 & 13-18
2	Warm Dock	Cleaning dump boxes	2	6-11 & 13-18
3	Warm Dock	Washing tanks and floors	3	6-11 & 13-18
3	Dock	Blow-off condenser	90	22-7
4	Warm Dock	For cleaning	2	6-11 & 13-18
4	Dock	Cooking lard	15	6-11 & 13-18
4	Warm Dock	Sheep trot cooking	25	6-11 & 19½-20½
5	Dock	Foot washer	22	5-11 & 13-19
4	Warm Dock	Blue bone washer	55	6-16
4	Warm Dock	For cleaning	2	6-11 & 13-18
4	Warm Dock	Bone washer	10	7-10
5	Warm Dock	Cooking bones	13	6-24
5	Warm Dock	Tail washer	12	6-17
5	Warm Dock	Blood from feet	3	6-17
5	Warm Dock	Scalding feet	14	6-6½
5	Warm Dock	For cleaning	2	6-24



that might affect the process. Do not be led into making complicated, expensive tests. Usually very simple methods will give the desired data or information. Do not disparage the whole plant, its equipment and layout, calling it a "bunch of junk," and begin to get big ideas of rebuilding everything. Too much stress cannot be put on this last point, as some companies have practically thrown away several years' profits on big building programs that a more careful study would have shown unjustified.

#### How to Start a Campaign.

Checking up how, why and where the huge volumes of water go is an excellent way to start a campaign for efficiency and with a little persistence it can be made to produce gratifying results. The larger the plant, the better the opportunity for savings.

The actual results of this way of effecting savings are given in the tests on pages 17 and 18. These tests required long and careful checking, and it is hoped should prove interesting to packers by pointing the way to large savings in their plants. In using these tests some definitions are necessary to make the tables readily clear to every reader.

In the tables "dock water" means raw, untreated water.

"Second water" means raw water warmed by passing over the ammonia condensers and through the steam condensers.

The hours the water is used are based on the twenty-four hour clock; twelve noon being the same as the 12:00 hour clock, but 1:00 P. M. starting 13:00 o'clock, etc., up to 12:00 o'clock midnight, which is 24:00 o'clock.

G.P.M. means gallons of water per minute.

These tables were made under the following conditions:

The average number tons of coal burned per day was 107.

Average or approximate kill was 1,480.

Average number of pounds dressed weight was 912,000.

Average number of tons refrigeration was 934.

(Comment on this subject is invited from packers and packinghouse superintendents and engineers. Address Editor, THE NATIONAL PROVISIONER, Old Colony Building, Chicago, Ill.)

#### ARGENTINA LIVESTOCK SALES.

Sales of livestock in the Liniers, Buenos Aires, market during 1921 were practically normal, with a slight falling off in the number of steers sold and an increase in the totals of sheep and hogs, according to George S. Brady, U. S. Trade Commissioner at Buenos Aires. There were 1,078,152 steers, 3,329,327 sheep, and 241,564 hogs sold during the year. Prices received, however, were far from satisfactory, the average for steers and sheep being nearly 20 per cent below the pre-war figures. The Liniers market slaughters entirely for the consumption of the city of Buenos Aires, but the meat-packing plants also have buyers at the market to bid for the best-grade animals. Only lately has pork been consumed in Argentina to any large extent.

#### LIVESTOCK IN CHINA.

Livestock statistics for China for the years 1914, 1915 and 1916, which are the latest available, have been published by the Chinese government in Chinese in the *Annuaire de Statistique Agricole et Commerciale* (Yearbook of Agricultural and Commercial Statistics) and are as follows:

	Cattle	Hogs	Sheep
1914	21,997,000	76,819,000	22,189,000
1915	22,886,000	80,246,000	22,905,000
1916	15,975,000	44,711,000	22,232,000

#### TEST NO. 4.—SLAUGHTER HOUSE.

Department.	Floor.	Kind of Water.	Where used.	G. P. M.	Between hours
Beef killing and rough tallow	4	Well	Tank for heating water	12	6-10 & 12-16
Beef killing	3	Second	Sprays and knocking pens	53	6-10 & 12-16
Beef killing	3	Second	For cleaning	211	10-10 1/2 & 16-17
Beef killing	3	Warm Well	Fountain brushes	46	6-10 & 12-17
Beef killing	3	Warm Well	Fat gutters	14	6-10 & 12-16
Sheep killing	10	Warm Well	Sheep washing	7	5-17
Sheep killing	10	Dock	Fat gutters	10	5-16
Sheep killing	10	Dock	For cleaning	13	6-16
Sheep killing	10	Dock	For cleaning	51	16-17
Beef killing	10	Well	Head washer	23	6-11 & 13-17
Beef killing	10	Well	Head and cheek washer	10	6-11 & 13-17
Beef killing	10	Second	Tongue washer	36	6-11 & 13-17
Beef killing	10	Second	For cleaning	53	6-11 & 13-16
Beef killing	10	Second	For cleaning	211	16-17
Hog killing	10	Warm Well	Hog-scd. vats and sprays	30	One hr. before kill
Hog killing	10	Warm Well	Hog scrapper-fountain	16	7-11 & 13-17
Hog killing	10	Well	For cleaning	65	7-11 & 13-17
Rough-tallow	10	Well	Peck washer cyl.	33	7-11 & 13-17
Rough-tallow	10	Well	Pch. fat washer and gut.	51	7-11 & 13-17
Rough-tallow	10	Well	Tripe washer cyl.	33	6-11 & 13-18
Rough-tallow	10	Well	Tripe washer umbrella	40	6-11 & 13-18
Rough-tallow	10	Well	Paunch table	25	6-11 & 13-18
Rough-tallow	10	Well	Peck trim table	18	6-11 & 13-18
Rough-tallow	10	Well	Bed-fat wash cyl.	42	6-10 & 14-18
Rough-tallow	10	Well	Condemned offal-tab.	12	14-18
Rough-tallow	10	Dock	Wash. vat bed fats	68	6-11 & 13-18
Rough-tallow	10	Dock	Washing hearts, etc.	12	6-10 & 14-18
Rough-tallow	10	Dock	Peck cutter	72	6-10 & 14-18
Laundry	1	Filtered	Cleaning press cloths	60	16-17
Laundry	1	Dock	Washing machine	13	6-18
Laundry	1	Dock	Washing machine	3	6-18
Catch basin	1	Dock	For cleaning	10	21-24
Crematory	1	Dock	For cleaning	10	16-18
Blood tank	1	Dock	For cleaning	10	17-18
Chilling tongue	1	Well	Chilling barrels	3	6-11 & 12-17
Hyde washing	1	Dock	Sprays	240	6-11 & 12-17
Pickle making	1	Dock	Cooling pickle	51	7-11 & 13-17
Cattle bath	1	Dock	Cleaning cattle	175	6-11 & 13-18
Gas plant	1	Dock	Scrubbers	5	3-19
Ammonia condenser	1	Dock		760	0-24
Rock heater	1	Second	Boiler make-up	213	6-18
Rock heater	1	Second	Boiler make-up	160	18-24
Rock heater	1	Second	Boiler make-up	90	24-6
Beef casing	1	Warm Well	Fatting machine	33	6-11 & 13-18
Beef casing	1	Warm Well	Sliming machine	33	6-11 & 13-18
Beef casing	1	Warm Well	Machine for cleaning	6	6-11 & 13-18
Beef casing	1	Well	Middle gut table	7	6-11 & 13-16
Beef casing	1	Second	Catch box on	5	6-11 & 13-18
Beef casing	1	Warm Well	Raffling table	5	6-11 & 13-18
Beef casing	1	Second	Catch box for	3	6-11 & 13-18
Beef casing	1	Warm Well	Fat runner table	3	6-11 & 13-18
Beef casing	1	Second	Washer bung slime	3	6-11 & 13-18
Beef casing	1	Warm Well	For cleaning	10	14-11 & 13-18
Beef casing	1	Warm Well	For cleaning	10	6-11 & 13-18
Beef casing	1	Warm Well	Rafflers and gut	37	6-11 & 13-18
Beef casing	1	Second	Runner table	38	6-11 & 13-18
Beef casing	1	Well	Inspection table	12	6-11 & 13-18
Beef casing	1	Well	Casing inspection vat	2	6-11 & 13-18
Beef casing	1	Warm Well	Vat for turning mids	1	6-11 & 13-18
Beef casing	1	Well	Vat for turning mids	1	6-11 & 13-18
Beef casing	1	Warm Well	Two vats for	6	6-11 & 13-18
Beef casing	1	Well	Turning rounds	6	6-11 & 13-18
Beef casing	1	Well	Vat trim and guts	6	6-11 & 13-18
Beef casing	1	Well	Turning bungs	3	6-11 & 13-18
Beef casing	1	Dock	Clean up	10	14-18
Beef casing	1	Well	Chill vats for bungs	1	6-11 & 13-18
Beef casing	1	Well	Sliming machine	5	6-11 & 13-18
Beef casing	1	Well	Various vats	4	6-11 & 13-18
Beef casing	1	Well	Gut washing tables	10	13-11 & 13-18
Beef casing	1	Well	Scalding vats	1	6-13 & 13-18
Beef casing	1	Well	Cooking vat	11	6-18 & 13-18
Beef casing	1	Well	Cooking vat	11	6-18 & 13-18
Beef casing	1	Well	Cleaning	8	16-18
Beef casing	1	Well	Chill vats	73	6-8
Beef casing	1	Well	Finishing vats	3	6-11 & 13-18
Beef casing	1	Well	Cooking vats	16	6-11 & 13-18
Beef casing	1	Well	Cooking vats	16	6-11 & 13-18
Beef casing	1	Well	Scrapper vats	16	6-11 & 13-18
Beef casing	1	Well	Scraping machines	13	6-11 & 13-18
Beef casing	1	Well	Cleaning	4	16-18
Beef casing	1	Well	Head washer	8	6-11 & 13-18
Beef casing	1	Well	Tongue washer	3	6-11 & 13-18
Beef casing	1	Well	For cleaning	8	14-18
Beef casing	1	Well	Gut stripping vat	1	6-11 & 13-18
Beef casing	1	Well		26	7-11 & 13-17
Beef casing	1	Dock	Water still	6	7-11 & 13-16
Beef casing	1	Filtered	Ham casing cook	2	7-11 & 13-17
Beef casing	1	Dock	For cleaning	10	7-11 & 13-17

#### TEST NO. 5.—WOOL HOUSE.

Floor.	Kind of water.	Where used.	G. P. M.	Between hours.
1	Dock	Wash reels	30	7-11 & 12-17
1	Dock	Lime reels	10	7-11 & 12-17
1	Dock	Lime pits	5	7-11 & 12-17
1	Dock	Soaking vats	3	5 hrs. twice wky.
1	Dock	Cold water reels	30	7-11 & 13-15
1	Dock	Reels	4	7-11 & 13-15
1	Dock	Fleshing machines	2	7-11 & 13-15
1	Dock	Wash reels	16	7-11 & 13-17
1	Dock	Drench reels	1/2	7-11 & 13-17
1	Dock	Pickling reels	Used Twice Yearly	7-11 & 13-17
1	Dock	Wool scouring machine	17	7-11 & 13-17
1	Filtered	Baling press	38	7-11 & 13-17
2	Dock	Scrubbing machines	210	7-11 & 13-17
2	Dock	Soaking vats	6	7-11 & 13-17

#### TEST NO. 6.—FERTILIZER.

1	Dock .....	Condenser for stick evaporator and pump.....	140	6-18
1	Dock .....	Deodorizer .....	357	8- 4
1	Dock .....	For cleaning .....	6	10-18
1	Warm Dock...	Clean stick tank .....	60	13-18 on Sat. only

#### TEST NO. 7.—CANNING AND OLEO.

Floor.	Kind of water.	Where used.	G. P. M.	Between hours.
3	Filtered	Can. wash. machine	66	7-11 & 13-17
3	Dock	Retorts	32	11-24
3	Warm Dock	For cleaning	6	7-24
4	Dock	Evaporators	80	5-13 1/2
4	Dock	Cleaning barrels, etc.	12	7-18
4	Filtered	Cooking tanks	15	4-6 & 16-18
4	Filtered	Pickle tanks	6	21-4
4	Dock	For cleaning	18	One hr. per day
Oleo.			5	0-24
1	Dock	Washing scrap vats	1	0-24
3	Dock	Washing chill vats	3	0-24
3	Filtered	Receiving vats	17	7-11 & 13-17
3	Filtered	Chill vats	17	0-24
3	Dock	Washing kettles and vats	4	0-24
Roof.				
	Warm Dock	In vats	7	7-11



## CONDITIONS IN EUROPEAN MEAT TRADE

### Lessons Drawn from an American Packer's Visit

By Jay C. Hormel, Vice-President, Geo. A. Hormel & Co., Austin, Minn.

(EDITOR'S NOTE.—The impressions of an observant young American packinghouse executive as the result of a visit to European countries are set forth with remarkable clearness and common sense in the following notes jotted down by one of the second generation of American packers who recently returned from a visit abroad. Mr. Hormel includes in his comments some homely words of advice which may be taken to heart by American livestock producers as well as American packers.

What Mr. Hormel has to say in this informal way should be carefully read and considered.)

"While there are a great many technicalities which have no rightful place in an article for print, there are also a great many facts of interest to everyone connected with the packing business, which facts are to be observed in Europe, but are not told clearly in the newspapers.

#### English Meat Eating Habits.

"I was surprised to find that England's eating habits are not essentially different from our own. As a scrutiny of the bacon exports from the United States will tell you, England is certainly a pork eating nation. However, the Briton eats only a fraction of the fresh pork that we do. Ham and bacon are his special preference.

"On the former, America has almost a monopoly, save for the small quantities of home-cured product. Of course, there is the famous Cumberland ham, but like our Virginia ham, so many have tried to make capital of its favorable reputation that it is a question whether you get the real thing or a substitute.

"Then, of course, there is the ham cut from Wiltshire sides, but even these two sources of supply combined leave plenty of room for the import of hams, and America furnishes the bulk of them.

#### Classes of English Bacon.

"English bacon, at the moment, falls in five important classes: Irish, Danish, Dutch, Canadian and American. They are listed in the order of their preference.

"It is an unpleasant surprise for the American to find that Danish or Irish—which are about on a par—command a price roughly 50 per cent greater than the price he gets for his own (140 shillings against 92 shillings).

"However, the preparation for use is interesting because it is so different from our own practice.

"From Wiltshires the hams and shoulders are cut off. From the balance of the side the bones are removed, and it is then sliced just as we slice bacon in this country. Wiltshires are usually given a light smoke, but sometimes are simply air-dried for three or four days.

"Cumberlands are commonly boned, except for the shoulder. They are then rolled and tied, the belly being around the loin. They, too, are commonly given a light smoke. This cut so prepared is called a 'Cumberland roll.'

#### A Lately Popular Style.

"Another popular style, one which is lately coming into more general use, is the Ayrshire roll. It is the whole side of the hog, lightly cured, skinned, rolled, tied and cut in two in the middle. Thus one piece contains the ham and the other the

shoulder. The butcher is obliged to buy both ends at one time. The Ayrshire roll is neither smoked nor dried.

"The mystery to me is that England, while most particular about the trim and selection of all meats, insists on the mildest possible cure for some, but the harsh dry salt cure for others. It can not be a matter of price, for they will not take the cheaper cuts. I have wondered about it a great deal. There seems to be no logical reason, but the fact remains that certain sections, chiefly the east coast, take dry salt shoulders, Cumberlands and bellies and very little else.

"However, the rest of the country knows good bacon, and knows how to cook and serve it.

"The meat and lard America actually sells to Holland is almost negligible. That little country produces enough for its own use and some for export, and as a side line acts as America's forwarding agent into Germany. All she takes from us for home consumption is a small quantity of lard and fat backs.

#### Obstacles to German Trade.

"Germany normally takes very considerable quantities of American fat cuts and lard. Today the chief impediment to trade is the fluctuation of the rate of exchange, which frequently jumps 10 per cent in a single day.

"The effect of this is severe. For example, a German merchant buys lard to

day. Tomorrow marks have risen in value 10 per cent. Thus his competitor, who did not buy today, can buy tomorrow and undersell him by more than his margin of profit. The effect is, of course, to thoroughly discourage trade, wherefor Germany is really taking only a fraction of the imports justified by consumptive demand.

"France is today little more than a lard market and has been taking only small quantities of that item. At the moment the supply of local pigs is pretty well exhausted, but it is not expected that the imports of packinghouse products will even approach past or pre-war proportions.

#### American Bacon and Hog Types.

"It was my good fortune to see one of our Danish-cured Wiltshires cut up beside a piece of real Danish bacon. Our cure was in every respect the equal of theirs, but, much as I dislike to say it, the Danish was distinctly superior.

"We don't grow the right hogs and we don't grow the hogs right.

"That is to say, the Danish raise their pigs to satisfy their customers. We raise ours to suit our own convenience. They choose a strain adapted to the results they wish to get. They feed to attain the texture of meat best suited for table use, and they get 140 shillings for their bacon.

"We choose the hog that will take the most weight in the shortest period of time. We feed to attain the most pounds with the least work. And we take 92 shillings for our bacon.

"We get together and have an experience meeting, each testifying how quickly we put pounds on a hog and how it was done. But who ever heard of a farmers' meeting to discuss the flavor or texture of the meat they were producing? It might not be a bad idea for someone to suggest such a plan.

(Continued on page 51.)

## AGGRAVATING MEAT SITUATION IN EUROPE

### Changing Supply Centers to the East a Feature

(Staff Correspondence of The National Provisioner.)

Rome, Italy, June 20, 1922.

The meat situation in Central Europe is aggravating at present. One kilo of good fresh domestic beef in Hamburg or in Berlin before 1914 cost about 160 to 170 pfennig, while the price today is 100 marks, or 10,000 pfennigs for meat with bones. Fresh pork is still dearer.

That high prices for meat would come was predicted by this correspondent of THE NATIONAL PROVISIONER in September and October, 1921, but it was not thought at that time that prices would go as high as they have gone lately.

At present frozen beef and hogs are not going into Germany regularly, except those sent by Weddel & Co., Ltd. The Argentine government is going to help the livestock producers of that country to get rid of their surplus supplies, which often glut the market and are therefore unsalable. But until now there has been no way found to supply the Continent in a satisfactory way.

Denmark has lost Switzerland, France and Belgium as customers for live and dead cattle. In addition to this, Norway has been closed to Danish beef for some six months. Except Holland, the only buyer of Danish cattle and beef is Germany, but the trouble there is that with

the present exchange value of the German mark it does not pay Denmark to supply Germany. What Denmark has lost Sweden has gained in the Norwegian market.

#### Eastern Europe Supply Gains.

The supply of meat from southeastern Europe is increasing, especially from Yugoslavia. The exchange not being high, this country has beaten out the Italians in the Swiss market for salami sausage, lard and bacon. The result has been a great break in hog prices in Italy. German importers are buying trainloads of pork products from Yugoslavia.

The livestock situation in Russia is attracting more attention. In time the east of Europe will attract more buying. At present large areas in Russia are rented for periods of from 30 to 50 years by the Russian government to Germans and others. Those renting the land are obliged to deliver 12½ per cent of the grain production to the Russian government. The rest they can dispose of as they wish in Russia privately or sell to the Russian government at Liverpool quotations. Within six years the whole rented area must be cultivated by the occupant. Hundreds of thousands of breeding animals are already contracted for in various countries on orders for Russian cattle owners, and are being paid for in gold by the Russian government.

## Packers' Traffic Problems

Items under this head cover matters of general and particular interest to the meat and allied industries in connection with traffic and transportation problems, rate hearings and decisions, etc. Further information on these subjects may be obtained upon application to the Institute of American Meat Packers, 509 South Wabash Ave., Chicago, Ill.

### ORDER HEARING ON YARD CHARGES.

As a result of complaints that the stockyard companies at Chicago, Omaha and Peoria were exacting unreasonable charges from dealers in asking a service and weighing charge to equal one-half the regular yardage charges on all livestock weighed over their scales the second and successive times, except for shipment to country points, other markets or slaughterhouses outside these three markets, the Secretary of Agriculture has ordered a hearing under title III of the Packers' and Stockyards Act, 1921. These hearings were scheduled for the following dates: Peoria, Ill., July 6, 1922; Omaha, Neb., July 10, 1922; and Chicago July 25, 1922.

The text of the order of the Secretary in all three cases is the same. In Docket No. 7 the notice of complaint and order for the hearing at Chicago, Illinois, is as follows:

(1.) Complaint having been made by certain dealers who are engaged in the business of buying and selling livestock in interstate commerce at the Chicago Union Stockyards, Chicago, Illinois, and who are registered as provided in Title III, Packers' and Stockyards Act, 1921, that it is unjust, unreasonable and discriminatory for the Union Stockyards and Transit Company, Chicago, Illinois, to exact from such dealers a service and weighing charge to equal one-half the regular yardage charges on all livestock weighed over its scales the second and successive times except for shipment to country points, other markets or slaughter houses outside of Chicago, as provided for in Section 1 of the Union Stockyards and Transit Company Tariff No. 1, now in effect and on file with the Packers and Stockyards Administration, and that such charge is in violation of such Title III; and

(2.) It appearing that a general inquiry under said Title III should be made into the yardage, feed, weighing and other charges made by the Chicago Union Stockyards and Transit Company, Chicago, Illinois, for rendering stockyard services in order to determine a just and reasonable basis for the consideration of said tariff; and

(3.) It further appearing, after informal investigation and consultation with the various interested parties, that a proceeding as provided for under said Title III should be had to enable the Secretary of Agriculture to take such action on these matters as may be justified under the law;

IT IS ORDERED, and notice is hereby given to the said Union Stockyards and Transit Company, Chicago, Illinois, that a hearing upon the reasonableness and lawfulness of said yardage charge mentioned in the first paragraph hereof will be afforded by the Secretary of Agriculture, before an examiner designated for the purpose, in the Saddle and Sirlain conference rooms, at the Chicago Union Stockyards, Chicago, Illinois, beginning on June 26, 1922, at the hour of ten o'clock a. m., or as soon thereafter as the parties may be heard, and continuing from time to time in said rooms or such other place as may be designated for the purpose by the examiner, until said hearing is completed, at which hearing the said dealers will be afforded the opportunity to appear and substantiate their complaints, and the said

Union Stockyards and Transit Company will have the right to appear and show cause why an order in respect to the said yardage rate or charge should not be made by the Secretary of Agriculture in conformity with the provisions of the Packers' and Stockyards Act; and

IT IS FURTHER RESOLVED that at the said hearing full inquiry shall be made into the cost of yardage, furnishing feed, and rendering the various other stockyards services as provided for in Union Stockyards and Transit Company Tariff No. 1, including all facts bearing upon the just, reasonable and equitable adjustment of the rates and charges for such services, at which hearing the Union Stockyards and Transit Company and all other interested parties shall have opportunity to present full information relative to the matters embraced in such inquiry.

IN WITNESS WHEREOF the Secretary of Agriculture has signed this order and caused the official seal of the Department of Agriculture to be affixed hereto in the city of Washington this 3rd day of June, 1922.

HENRY C. WALLACE,  
Secretary of Agriculture.

### INTERSTATE COMMERCE CASES.

Complaints made recently to the Interstate Commerce Commission and decisions rendered by the commission in cases of interest to meat packers are reported as follows:

**Livestock Weights and Charges:** In a report on No. 11700, National Livestock Exchange vs. Ann Arbor and related cases, the commission holds unreasonable the minimum carload weights and charges on sheep, lambs, goats and kids, in Official and Southern Classification territories and awards reparation. It prescribes minima to be published not later than August 19, as follows: Cars not over 36 feet 7 inches, eighteen thousand; not over forty feet, nineteen thousand, and over forty, twenty thousand.

It further condemns as unreasonable rules providing for charges on mixed carloads and prescribes for the future a rule that says when charges are based on rate and minimum for that kind of stock which on straight carload basis produces the highest charge, the charges shall in no case be less than those on a straight carload of the highest graded kind at actual weight of mixtures.

**Rates on Meat for Export:** In a report on No. 12149, Armour & Company vs. Erie Railroad, Director-General, et al., opinion No. 7705, 69 I. C. C. 250-252, the commission held unreasonable, and awarded reparation, the rates per car, imposed on straight and mixed carloads of meat, packinghouse products and canned milk from the complainant's plant in Jersey City to the Erie docks at Weehawken, for export. The assault was upon rates after June 25, 1918. After the hearing, namely, July 20, 1921, the Erie reduced the charge to \$15 per car. After August 26, 1920, the charge was \$21 per car minimum.

Prior to April 25, 1918, the charge was only \$3 per car. On that day it was increased to \$3.45, but on June 25 the \$15 per car minimum was applied on the theory that the service was a road haul. The commission said it was immaterial what the service was called; that the question was as to the reasonableness of the charge. On that point it held the charge unreasonable to the extent it exceeded \$12.50 per car from June 25, 1918, to August 26, 1920, and \$17.50 per car after Ex Parte 74.

*Why should cooler temperatures be watched very closely in chilling hogs for cutting? Ask THE BLUE BOOK, the "Packer's Encyclopedia."*

## Industrial Relations

Under this heading will appear from week to week interesting information concerning the relations of employer and employee in the meat packing industry. The Committee on Industrial Relations of the Institute of American Meat Packers is actively at work in this field, and will be glad to receive suggestions or inquiries from packers and others. Communications should be addressed to the Institute at 509 South Wabash Ave., Chicago, Ill.

### SAFETY, HEALTH AND SANITATION.

The safety and health of employees is of such great importance that many successful packing companies realize the necessity of working out means that will make possible continual improvement in these matters, while the value of safety drives every year, or half year, is felt to be in large part permanent, still some method is useful to keep up the interest and stimulate improvement in the intervals between drives and "no accident" weeks. To meet this situation has been the object of one packing company, in a way which is described by the Committee on Industrial Relations of the Institute of American Meat Packers as follows:

One interesting development of the industrial relations plan by one successful packer is the work of the Conference Board Committees on Safety, Health and Sanitation.

These committees have brought about an interest in these features on the part of employees that it would be hard to develop otherwise. Supervision of safety, health and sanitation, insofar as determining unsafe and unhealthy conditions, has been given these committees at each plant.

The plants are divided into precincts. The employee representative receives recommendations from employees in his respective precinct and passes them along to the committee chairman. If they are urgent matters they are taken up immediately by the chairman with the operating department.

Once each month each conference board is divided into teams with one employee and one management representative to each precinct. Each team makes a careful inspection of the precinct to which it is assigned and reports to the committee chairman. The committee meets and draws up its recommendations to the superintendent, who has each item gone into and advises the committee as to the action that will be taken. This report is gone over at the regular monthly board meeting.

It has been found that employees generally are much interested in this method of handling, that they feel they are equally concerned with, if not more so than the management in these matters, and that in participating in this way in the responsibility for conditions, they are so many additional guards to life, limb and health of the organization.

The committees are keen observers and still conservative as to recommendations. Their work does not require any considerable time except on monthly inspections, nor does it conflict, but rather meshes in with the operating department.

The company considers this method of handling these matters a success.

### HOOVER ADDS CHEMICAL DIVISION.

A new chemical division is to be established in the U. S. Department of Commerce by Secretary Hoover. It will be in charge of C. R. DeLong and will begin functioning about July 1. This is part of the plan of the department to aid American business in a practical way.

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# ***YOUR SUPERINTENDENT— YOUR FOREMEN—***

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Your superintendent and foremen are paid for what they know!

The more they know about the operating end of the business, the more useful and profitable they become.

Have you not often wished that you could send your superintendents away for a year to study operating methods in other packing-houses? You know it would be very profitable to learn the experience of other men in the industry—old, experienced packinghouse managers.

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## **THE NATIONAL PROVISIONER**

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## TRADE GLEANINGS

L. K. Couch, Easley, S. C., will build an abattoir in the near future.

Wilson & Co., Inc., Chicago, have opened a new branch house at Salem, Mass.

The J. W. Stewart Co., Carnegie, Pa., has taken over the Klein Packing Co. and will operate its plant.

The C. C. Culwell Packing Co., San Angelo, Tex., is building a packing plant for carrying on a local business in West Texas.

The Wood County Cotton Oil Co., Mineola, Tex., has been incorporated with a capital of \$56,000 by R. Bergfield, W. W. Perry and H. W. Meredith.

The National Packing Co., Inc., Boston, Mass., has been incorporated with a capital of \$100,000 by Louis Pearlman, Nathan I. Gilman and Max Berger.

The Jones Packing Co., Gadsden, Ala., has been incorporated with a capital of \$10,000 by Paul Griffith, president; J. W. Lee, vice-president, and C. W. Jones, secretary.

The Scala Packing Co., Utica, N. Y., which was recently incorporated with a capital of \$150,000, has the following directors: Antonio Scala, James B. Scala and George E. Bach.

A municipal slaughterhouse for Philadelphia on the model of the one at Toronto, Can., is under consideration by Mayor Moore, Health Director Furbush, Director of Public Works Caven and others.

The Virden Packing Co., Sacramento, Cal., has recently built a new branch house in Sacramento which carries a full line of fresh meats, beef, mutton and pork, along with sausages and smoked meats. The branch house in Sacramento caters to the trade of all northern California, southern Oregon and western Nevada.

The Louisiana Cattle Loan Co., Alexandria, La., has been organized with a capital of \$100,000 and the following officers have been elected: J. E. McAdams of Alexandria, president; S. B. Hicks, Shreveport, vice-president; John H. Cocke, St. Maurice, active vice-president.

The following board of directors in addition to the above officers has been chosen: A. W. Watson, Natchitoches; A. R. McBurney of Welsh; Dr. Oscar Dowling and T. E. Furlow, New Orleans; C. C. Chapman, Baton Rouge; S. M. Lee, Elizabeth; Fred Locke, Lake Charles.

### MEXICAN BEEF SHORTAGE.

The great shortage of beef cattle in the Saltillo consular district, Mexico, due to the recent revolutionary period and the many gangs of bandits until recently operating in that district, is likely to continue on account of tight money and insecure conditions, according to Consul Fred R. Robinson. Owners fear a repetition of the confiscation which took place during the revolution and that the prolonged drouth of the past few years has also discouraged the restocking of the ranges. There is some demand for fat butcher cattle which is being supplied by Texas exporters and the demand for milk cows appears to be well supplied with good grades of Holstein-Friesian, Holstein and Jersey breed.

There is also a shortage of livestock in the Guadalajara district of Mexico and a demand for cattle and hogs for breeding

purposes, according to reports from American Consul A. J. McConnice.

Breeders and stock raisers usually import yearlings, or bull calves and heifers less than a year old and preference is being given to the Holstein and Durham breeds, while the hogs which seem to thrive best in that climate are the Poland China, Duree-Jersey and Berkshire varieties. Owing to the prevalence of cholera through that district within the last six months not many hogs have been imported.

### PARAGUAY AND BRITISH PACKERS.

To help solve the crisis which for several years has been hampering the cattle industry of Paraguay, the president of that country has offered a concession to a British meat packing company involving exemption from all import duties on machinery and equipment used in the construction, maintenance, and operation of plant, exemption from duties on imported cattle; exemption from all state and municipal taxes, navigation, port and docking fees, etc. Free exportation of meat extracts, canned meat and other products of the company is also granted.

The President of Paraguay believes that the establishment of this plant would contribute in no small way to the relief of the economic situation facing the meat industry of Paraguay, according to American Consul W. J. O'Toole at Asuncion.

## No Duty on Sausage Casings

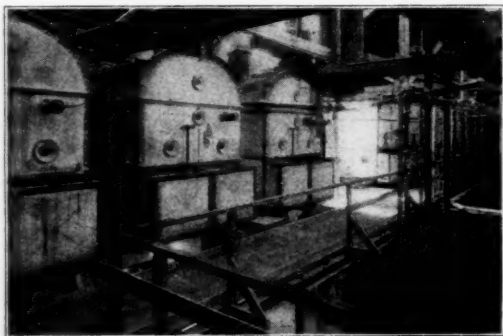
Sausage casings will continue to come into the United States duty free, under the terms of the new tariff bill, if the action of the Senate taken last week is not overturned before final enactment of the new law.

In acting on the various tariff schedules the Senate on June 28 struck from the bill as it passed the House the 15 per cent ad valorem duty on imported sausage casings. This action was a surprise, as because of general pressure from agricultural interests and others for high duties on everything, it was feared this duty would stand.

It would have imposed a burden on the sausage trade, and would have increased the cost of sausage products to the consumer anywhere from 1 to 3 cents per

pound, without affording any material return benefit to producers of domestic casings.

THE NATIONAL PROVISIONER has outlined this casings situation in full in earlier issues, and news of the favorable turn will be received with interest by the trade. Credit for the successful presentation of the case at Washington goes to a committee of casings interests headed by Vice President A. W. Kempner of S. Oppenheimer & Company, H. C. Woodruff of The Brecht Company; M. Brand, of M. Brand & Sons, New York; S. Rado, of the Standard Casing Co., New York; Wm. Gausselein, of the Chicago Sausage Manufacturers' Association, and Edward Guckenhimer, Guckenhimer & Hess, New York.



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this requirement will save unnecessary correspond-  
ence.

## Market Bonding Schemes

In the advocacy of plans for the bonding  
of buyers and sellers of livestock at the  
great markets, government bureaus and  
others are striking at the foundation of  
the best market system ever devised. From  
being a business long conducted upon  
honor, where every man's word is his  
bond, and where transactions aggregating  
millions pass without a written word, the  
whole scheme is confronted with the pos-  
sibility of a change which leaves out of  
consideration such a thing as good faith.

Beginning as a very simple plan of bond-  
ing market agencies to protect stock yard  
companies' charges, the move spread to  
the bonding of commission companies to  
insure the return of proceeds from the sale  
of stock. Now a suggestion has been made  
to bond packers, regardless of the fact that  
the bulk of their purchases are on a cash  
basis.

Cash transactions require no such guar-  
anty, and yet advocates of the plan have

not clearly differentiated between cash and  
credit business. If packers now paying  
cash are required to establish their credit  
standing, they may well consider means of  
using this credit by ceasing to pay cash.

One state already provides that slaugh-  
terers may not be required to pay for live-  
stock until a post-mortem examination dis-  
closes its condition. It is inconceivable  
that it would be in the producer's interest  
to make this a general plan, yet the de-  
struction of a cash market would lead in  
that direction.

It is an error that leads to pernicious  
consequences to imagine that a bond will  
make the honest man more honest, or the  
crook any less a crook. The open market  
affords the producer an opportunity to  
choose between a multitude of firms, and  
no commission concern is bound to sell to  
any particular packer if he doubts his  
ability to pay.

If this bonding plan is to be carried out,  
there is one phase that seems worthy of  
special consideration, the suggestion from  
the Institute of American Meat Packers  
that all livestock offered for sale on an  
open market should carry an unqualified  
guaranty of title. This may be made so by  
law, as in the Market Overt of Great Brit-  
ain, by insurance in the form of blanket  
insurance, or by some form of bond, if the  
latter can be devised.

In any event, the buyer should stand  
none of the expense for such protection.  
The bonding companies would appear to  
be the chief beneficiaries of this latest  
scheme; they may be expected to appear  
as its most earnest supporters.

Burns has very aptly described man's  
inability to make an honest man in the fol-  
lowing language:

A prince can mak' a belted knight,  
A marquis, duke, and a' that;  
But an honest man's aboon his might,  
Guid faith, he maunna fa' that.

## Hog Market Reflections

What the next development in the hog  
market will be is the subject of much spec-  
ulation and theorizing on all hands. Just  
what has the packer to expect in view of  
all the conflicting information that comes  
in from different sources?

The fact is, of course, that receipts hold  
the directing power, for as one writer puts  
it, "there is not enough leverage in the  
situation to insure high elevation of the  
market when a heavy supply sets atop of  
it."

Although several authorities predicted  
that there would be a break in hogs dur-  
ing June, and that there would be cheaper  
hogs this summer, as a matter of fact there  
has not been sufficient force to the market-

ward movement thus far to crowd handy-  
weight hogs much farther than the edge of  
the \$11.00 position for any length of time.  
Like a well-regulated mechanism, hog  
prices have hovered about that mark.

Receipts have been such that although  
packers have had their ammunition ready  
for an attack on prices, they have had few  
opportunities to use it. In sporting phrase,  
the "game" seems to be well entrenched  
behind a barrier of low-priced corn in the  
country, and is therefore in a position to  
offer plenty of resistance.

With corn and hog prices so far apart  
as they are, it is profitable for producers  
to feed longer. Corn provides a continuous  
fare for the hog at home when prices  
are not such as to make selling profit-  
able, and when the storm blows over,  
and the price barometer shows higher  
readings again, the market movement is  
resumed. Well informed men feel there is  
no reason to expect the market to act oth-  
erwise while holdings are in as strong  
a position as seems to be the case.

But the advice being given by those who  
have been in the trade longer than most  
is that when the hog receipts begin to pile  
up it is time to bring out for instant use  
as good a reserve of caution as you have.

## Scientific Transport Study

Experience of the last few years with  
the railroad and other transportation prob-  
lems has made many packers wish that  
there had been more scientific study and  
knowledge of transportation on the part  
of many people long ago. Now in the in-  
terests of bettering this condition which  
adversely affects packers, as it does all  
who are dependent upon transportation in  
business, every packer will be interested  
in the proposed research and educational  
institution for promoting education—in the  
principles, operation and practices inci-  
dent to transportation.

This proposal has been definitely made  
by the Joint Commission of Agricultural  
Inquiry in its recent report on transporta-  
tion to Congress. It recommends some  
agency like the new National Transporta-  
tion Institute which would furnish a means  
for establishing the facts and principles  
of transportation upon which sound deci-  
sions can be based. It would also co-ordi-  
nate the work of the various agencies of  
transportation to each other, railroad,  
truck, waterways and ocean, and show  
how they could give more efficient service  
at lower cost.

While this proposal has not yet been  
put into practice, it has undoubted merits  
which are well worthy of consideration by  
packers in dealing with the ever-present  
problems of transportation.



# PRACTICAL POINTS FOR THE TRADE

## LIVER SAUSAGE TURNING DARK.

Many packers have had trouble at various times as a result of their liver sausage turning dark. In order to see what were some of the ways being employed to solve this problem and to find the best remedy, an investigation was carried on among packers by the Packers' Service Bureau. This special inquiry resulted in many valuable suggestions being received. From them it seemed clear that there were four things that needed to be done in order to get a good product. These were as follows:

1. That nothing but the very best material should be put into liver sausage.
2. That it is advisable to chill liver sausage thoroughly.
3. That many packers cut up the liver in strips for bleaching.
4. That the proper casings are used.

A great many of the replies showed that packers are having the same trouble, namely, that their liver sausage turns dark after a few days.

But in order to show in more detail the various ways suggested for preventing their liver sausage turning dark, several actual replies are given from packers throughout the country, who are interested in the problem. These are as follows:

A prominent sausage maker in Ohio makes the following reply:

"Our experience along this line has only been with the cheaper grade of liver pudding, and the only thing that we could suggest is that the inquirer should not use too many lungs, melts, and livers. When using livers do not boil them first, but cut them up in slices about ½ inch thick and soak them in 180 degree water for say 20 minutes, then pour out the water and put them into fresh 180 degree water. Do this at least twice, although three times might work out better. After the pudding has been cooked put it in fresh running water for about an hour, or if you cannot get running water, add a little ice. It will take about an hour to cool it thoroughly. Our method of making pudding is always in beef rounds, as we use no hog bungs."

From one of the leading sausage makers in Milwaukee came this valuable reply:

"Good, dry, fresh hog livers must be used and stuffed as quickly as possible

## More About Coal Waste

The subject of coal waste in the packing plant has been discussed in two articles published in the pages of THE NATIONAL PROVISIONER, and much interest and considerable investigation has resulted. Some packers have discovered that they were burning more coal than necessary, and with the coal situation still critical throughout the country, this matter continues to be one of importance.

The effect of wasteful use of water in the packing plant on coal consumption also is a point to be considered. An article on this subject by an expert, accompanied by tests, appears on pages 17 and 18 of this issue of THE NATIONAL PROVISIONER.

after chopping. Then they should be thrown into cold water as soon as stuffed so as not to let them cure. As soon as enough are stuffed for the cooking vats they should be put in at 200 degrees F. for 20 to 30 minutes. Then temperature should be allowed to go down to 170 degrees till finished. Then the livers should be thrown immediately into a cold water vat, but they should be loose, not crowded. Then, after being thoroughly chilled, they should be hung up and the off grease removed."

Another very good formula by a packer in Minnesota, which shows that he is using nothing but the very best products, follows:

"We are enclosing our formula on liver sausage and we think that if you follow this you will have no trouble in turning out a nice appearing liver sausage. When cooking the livers cut them in strips about 1 inch thick. This will give them a better chance to bleach out.

"Liver sausage formula No. 11—Pork livers, 84 lbs.; pork tripe, 50 lbs.; pork skins, 17 lbs.; pork cheeks, 16 lbs.; pork neck fat, 33 lbs.; total block weight 200 lbs. Proportions, 25 lbs.; cereals, 10 lbs.; onions, 5 lbs.; white pepper, 12 oz.; marjoram, 10 oz.; allspice, 3 oz.

"Instructions for the use of the preceding formula are as follows: Cook skins 1½ hours at temperature of 210 degrees; cook neck fat 30 minutes at temperature of 190 degrees; cook fresh pork head meat or cheeks 15 minutes at temperature of 190 degrees; cook livers 15 minutes at

temperature of 190 degrees. Chop all together in silent cutter, adding spice, then put all together in box-truck, adding water and mix thoroughly by hand or mixer. Stuff in beef rounds or No. 2 hog bungs 16 in. long. Cook ½ hour in temperature of 190 degrees. Chill in cold water for 1 hour, then chill 12 hours in cooler. Pack in boxes as ordered, using wax paper."

Other suggestions are as follows:

"In making liver sausage I find it will invariably darken if it is not cooked properly. I get good results by the following method: I find hog bungs make the best casings for liver sausage. After the meat is prepared and stuffed, cook for 30 minutes in 160 degrees F., then cool thoroughly in cold water and hang in ice box."

"If there is a dark color on the outside use 10 lb. salt, 6 oz. crystal alum to 25 gal. of water, keep covered with brine. If inside, it is the meat used. Lungs will darken. Also not sufficiently cooked."

"We find it well to use rather fat pork trimmings and only 25 per cent pork livers. In our experience this holds bright for some days."

"We use our No. 2 and No. 3 hog bungs for casings on liver sausage, for if beef middles are used it's practically impossible to make a white looking liver sausage out of dark meat. We might suggest that a reasonable amount of cooked tripe will heighten the color materially."

"We would suggest that the trouble can be remedied by soaking livers in mild brine over night. This will assist in removing the blood, thereby giving a lighter color to the product."

"We had considerable trouble with our liver sausage turning dark when we were using beef middles for containers. Some time ago we experimented with hog bungs, medium primes and large primes, and find that by using them the sausage maintains a clear white color indefinitely. We still continue to use exactly the same ingredients as we did when using beef middles for casings."

"If you use pork liver you should not have any trouble with discoloring, but if beef liver is used it may have a tendency to darken same. We would suggest putting the finished sausage in light salt brine if you wish to carry it for any length of time."

"I find that by scalding the liver about 20 minutes before grinding it has a tendency to give it a lighter color. Do not use too much dark beef, like beef cheeks or bull beef."

"One way of producing a whiter product is to use more fat stuff in hog bungs. This will keep the casing whiter than beef guts and if kept in a brine that will test between 5 and 10 with a little preservative, it will keep the sausage bright."

"If sausage was made properly and stuffed in clean hog bungs and kept in proper temperature there should be no reason for the same turning darker. But if sausage contains too great a percentage of liver and is cooked too long and stuffed in beef rounds or middles and not kept at the right temperature it is liable to turn dark."

"In the manufacture of liver pudding we find it necessary to see that all products used, namely, heads, skins, livers, be thoroughly mashed before boiling. The livers should be sliced and scalded before cooking. This will take out all excess blood, and, if possible, after they are stuffed and cooked, leave them lay in cracked ice and water over night. We have never had trouble with dark pudding."

(Continued on page 44.)

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# PROVISIONS AND LARD

## WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces.  
pork and beef by the barrel or tierce and hogs by the hundredweight.

**Cash Meat Trade Fair—Lard Slow—Hog Movement Liberal—Export Interest Quiet—Raisers Semi-officially Advised Market More Freely.**

Operations in pork product futures on the provision market continued to center largely in lard with no interest in pork, and but a limited trade in ribs. Price movements were not important, but the undertone was unsteady, and while the market moved irregularly within narrow limits, the lack of any important cash trade was severely felt and the liberal run of hogs was having some effect. Hog prices, while slightly lower, held remarkably well, in fact were stronger than hog products themselves. The outward movement remained fairly large, but the foreign markets were barely steady, and the renewed weakness in foreign exchanges, particularly continental, was most effective in limiting buying power.

Corn crop reports were not encouraging with the dry weather complained of, an estimated loss in area of one to three million acres, and with private crop experts placing the outturn at 2,600,000,000 to 2,700,000,000 bu., compared with slightly more than three billion bushels last year.

### Think Hog Feeding Overdone.

The feeding value continued much more attractive for the farmer to raise hogs than to market his corn as grain, but is apparently leading to a situation where some interests connected with the government feel that the feeding operation is being carried on too large a scale.

In connection with the latter, Dr. H. C. Taylor, chief of the newly created Bureau of Agricultural Economics, at a recent meeting, said in part:

"The present situation regarding prospective supplies of hogs needs attention. Last November and December, hog prices were low. No adequate statistics were available, with regard to supplies coming to market, and the packers over-estimated the supply to come from the country. As a result, prices were lower than was justified by supply and demand, and at the end of the winter run, storage houses had low stocks of pork. The Department of Agriculture survey shows an increase of 14½% in the 1922 spring wheat crop over 1921, an increase of 49% in brood sows for fall litters. This information was widely disseminated among producers, thereby enabling them to decide whether they should sell at once some of the sows they had intended to keep for fall litter. In the light of these figures, it is probable that American farmers would be better off, and the consumer suffer no injustice if a third of the brood sows held for fall litters were marketed at this time."

The lard stocks at Chicago showed an increase of some seventeen million pounds during June, and the indications are that the increase will continue at a rapid pace for some time to come, or at least until foreign demand on a broad scale is revived.

The statement of Dr. Taylor adversely affected the market for futures, and the

trade anxiously awaited the ultimate effect of the statement, which is being sent broadcast, on the raisers' attitude. A much heavier run of hogs from the country would undoubtedly have a very depressing effect on live hog prices and in such case the movement from the country might again drop off sharply.

### Lard in Strong Hands.

At the same time the stocks of meats are extremely small, and as in the past, large stocks of lard are not necessarily a depressing feature. The bulk of the lard is believed to be in very strong hands, as indicated by the exceptionally small deliveries on July contracts at Chicago so far this month, whereas many had been looking for from 10,000,000 to 20,000,000 lbs. to be delivered the first few days. Outside speculative trade is limited at present, as in all other commodities, and as the bulk of the holdings are believed to be hedged, the disposition has been to widen the carrying charges from July to the later positions.

The Chicago stock statement, in detail, is as follows:

	July 1, 1922	June 1, 1922	July 1, 1921
Mess pork, bbls.....	602	180	3,448
Other pork, bbls.....	32,934	30,697	33,723
Lard, reg., lbs.....	74,144,113	56,561,991	104,373,958
Other lard, lbs.....	13,752,063	14,300,554	10,819,247
Short rib sides, lbs., 1,371,581		690,239	9,422,766
Short clear sides, lbs., 425,530		71,329	40,750
Ex. short clear sides 1,068,374		1,038,605	2,488,543
Total meats, lbs.....	97,646,749	88,680,289	126,129,920

**PORK.**—The market was strong but quiet with supplies small and demand fair. There was no interest in futures. At Chicago mess was quoted at \$27.00. Mess at New York was quoted at \$30.00, family \$28@29, and short clears \$24@26½.

**LARD.**—The market was easier with hogs and a rather slow cash trade. At New York prime western was quoted at 12.20@12.30c, middle western 11.85@11.95c, New York City, 10½@10¾c nominal, refined to the continent 13.15c, South American 13.40c, and Brazil kegs 14.40c. Compound in carlots, New York, 12½@12¾c. At Chicago regular lard in round lots was quoted at July price; loose lard 9½c under Sept., and leaf lard 10½@10¾c.

**BEEF.**—The market, while dull, was very firmly held, with mess at New York \$15.50@14.50, packet \$13@14, family \$16@17, and extra India mess \$24@26.

SEE PAGE 33 FOR LATER MARKETS.

### BRITISH PROVISION MARKET.

(Special Report to The National Provisioner.)  
Liverpool, England, June 24, 1922.

The market is quiet but steady. Demand is only fair, but the strength is due to packers' advices from America, and also to the fact that stocks here are only moderate. American Wiltshires have experienced a little better demand this week, but Cumberlands are again neglected. Bellies still show an improvement in price. Hams are easier, this probably due to the colder weather and also arrivals being more than sufficient for the immediate demand. Picnics still keep scarce and dear. Lard is in better demand at the higher rates quoted this week.

The next few weeks should show an improvement in the demand here.

(For late cable advices see page 33.)

### MEAT SUPPLIES IN JUNE.

Receipts of livestock at six leading markets during the month of June, 1922, with comparisons:

	Cattle	Calves	Hogs	Sheep
Chicago .....	256,233	75,967	750,839	308,818
Kansas City .....	135,280	29,690	279,119	128,629
Omaha .....	132,402	8,816	318,062	141,140
St. Louis .....	81,512	32,135	288,492	117,068
St. Joseph .....	52,402	3,968	193,788	5,019
Wichita .....	32,073	4,768	217,136	49,718
Total .....	11,276	1,939	61,731	4,452

Total for June, '22, 701,127 156,313 2,121,097 754,844  
Total for June, '21, 643,017 132,164 1,892,226 806,902

Receipts of livestock at six leading centers during the six months ending June, 1922, compared with same period for 1921 are as follows:

	Cattle	Calves	Hogs	Sheep
Chicago .....	1,459,469	436,286	4,144,994	1,797,743
Kansas City .....	826,295	132,521	1,319,937	806,020
Omaha .....	713,096	39,980	1,537,074	982,815
St. Louis .....	552,556	133,079	1,839,138	275,177
St. Joseph .....	326,450	29,639	995,931	51,690
Wichita .....	215,608	29,263	996,699	384,657
Total .....	145,302	16,408	315,435	41,371

Total 6 mos., '22, 4,038,836 808,171 11,149,158 4,379,473  
Total 6 mos., '21, 3,837,508 708,867 11,325,533 5,154,973

Slaughters at six leading markets during June, 1922, and June, 1921:

	Cattle	Calves	Hogs	Sheep
Chicago .....	180,230	73,833	626,727	263,638
Kansas City .....	75,669	22,599	236,785	90,190
Omaha .....	90,604	3,317	263,566	103,639
St. Louis .....	25,429	3,616	144,064	4,419
St. Joseph .....	24,082	4,359	176,464	44,888
Wichita .....	3,891	1,455	57,653	2,196

Total June, '22, 399,905 109,149 1,505,076 508,961  
Total 6 mos., '21, 3,837,508 708,867 11,325,533 5,154,973

Slaughters at five leading markets during the six months ending June, 1922, compared with the same period for 1921:

	Cattle	Calves	Hogs	Sheep
Chicago .....	961,725	416,589	3,114,260	1,286,507
Kansas City .....	439,447	99,699	1,015,259	538,863
Omaha .....	318,079	6,817	1,444,064	141,140
St. Joseph .....	136,159	19,144	629,621	70,626
Wichita .....	144,762	25,774	813,931	322,684

Total 6 mos., '22, 1,814,495 568,022 5,891,073 2,359,820  
Total 6 mos., '21, 1,982,842 638,875 7,009,171 3,693,141

### STOCKS OF PROVISIONS.

Stocks of provisions at leading centers on June 30, 1922, are officially reported, with comparisons, as follows:

	June 30, 1922	May 31, 1922	June 30, 1921
Chicago .....	34,536	30,897	37,171
Kansas City .....	3,214	2,521	4,203
Omaha .....	1,936	3,154	4,097
St. Joseph .....	897	714	1,595
Milwaukee .....	2,361	2,458	5,992

	June 30, 1922	May 31, 1922	June 30, 1921
Total pork, bbls.....	42,744	39,744	56,058
LARD, LBS.			
Chicago .....	87,996,176	70,862,545	115,193,206
Kansas City .....	5,512,170	3,735,300	7,877,900
Omaha .....	6,594,479	3,315,161	8,010,324
St. Joseph .....	3,125,521	2,323,823	4,922,053
Milwaukee .....	2,387,300	1,492,250	909,050

Total lard, lbs..... 105,425,637 81,929,079 136,812,532

	June 30, 1922	May 31, 1922	June 30, 1921
Chicago .....	97,646,749	88,680,289	126,129,920
Kansas City .....	51,383,200	63,908,400	63,400,500
Omaha .....	38,125,773	30,739,628	46,108,600
St. Joseph .....	25,170,855	20,741,510	24,953,596
Milwaukee .....	16,341,009	14,549,400	20,097,659

Total cut meats, lbs. 278,667,577 218,619,227 280,790,275

### EXPORTS OF PROVISIONS.

Exports of provisions for the week ending July 1, 1922, are reported as follows: Pork, 260,000 lbs.; bacon and hams, 9,400,000 lbs.; lard, 12,900,000 lbs. Exports since November 1st, 1921, are as follows: Pork, 3,500,000 lbs., compared with 6,400,000 lbs. last year; bacon and hams, 332,000,000 lbs., compared to 379,000,000 lbs. last year; lard, 395,000,000 lbs., compared to 538,000,000 lbs. last year.

### LARD EXPORTS FROM NEW YORK.

Exports of lard from New York from June 1 to July 1, 1922, according to unofficial reports were 34,131,000 lbs.; tallow, 2,255,200 lbs. greases, 2,429,000 lbs., and stearine, 264,400 lbs.



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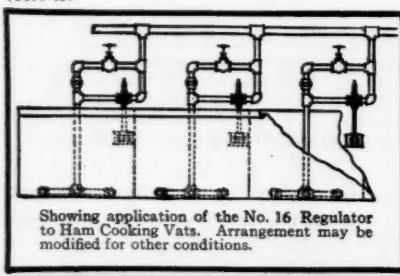
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## Packinghouse By-Products Markets

### Blood.

Chicago, July 6, 1922.

The market has been rather quiet during the holiday period around Independence Day, the most of the sellers holding at \$4.50.

	Unit ammonia.
Ground .....	\$4.40@4.50
Crushed and unground.....	4.15@4.30

### Digester Hog Tankage Materials.

Digester hog tankage continues firm. There is slight trading, however, on account of the scarcity of offerings.

	Unit ammonia.
Ground, 11½ to 12% ammonia.....	\$4.35@4.75
Unground, 10 to 11% ammonia.....	4.40@4.60
Unground, 7 to 9% ammonia.....	4.25@4.35
Ground concentrated tankage.....	3.75@4.35

### Fertilizer Tankage Materials.

Stocks are light and there is a good demand for medium grades of bone tankage.

	Unit ammonia.
High grade, ground, 10-11% ammonia.....	\$3.75@4.00
Lower grade, unground, 6-9% ammonia.....	3.50@3.65
High grade, unground.....	3.40@3.60
Medium grade, unground.....	3.25@3.35
Low grade and country rend., unground.....	2.75@3.15
Hoof meal .....	3.15@3.25
Liquid stick .....	3.25@3.35
Hair tankage, dry, unground.....	2.00@2.25
Garbage, tankage, ground.....	1.50@1.75

### Bone Meals.

This is the off season for bone meals and there is not much around. Buyers are getting fancy prices. Grinding hooft sales are reported at \$35.00.

	Per ton.
Raw, bone meal .....	\$40.00@42.00
Steamed, ground .....	34.00@36.00
Steamed, unground .....	28.00@30.00
Grinding hooft, pig toes, waste bones, dry .....	33.00@35.00

### Cracklings.

The market on cracklings has been steady this week on account of the scarcity of supplies.

	Per ton.
Pork, according to grease and quality.....	\$75.00@85.00
Beef, according to grease and quality.....	55.00@70.00

### Glue and Gelatine Stocks.

The situation in these stocks shows no change from last week. Prices continue steady.

	Per ton.
Calf stock .....	\$40.00@45.00
Edible pig skin strips.....	60.00@70.00
Rejected manufacturing bones.....	50.00@60.00
Horn pits .....	35.00@40.00
Cattle jaws, skulls and knuckles.....	32.00@35.00
Junk and hotel kitchen bones.....	23.00@25.00
Hog, calf and sheep bones.....	26.00@28.00
Sinevs, pizzels and hide trimmings.....	19.00@21.00
Sheep trimmings .....	12.00@15.00

### Horns, Hoofs and Mfg. Bones.

Horns are still strong and there is a good demand. There has been considera-

ble inquiry for manufacturing bones. For jaws, skulls and knuckles the top price has been from \$33.00 to \$35.00 for extra good quality, with the average a couple of points less.

	Per ton.
No. 1 horns.....	\$235.00@255.00
No. 2 horns.....	175.00@225.00
No. 3 horns.....	100.00@150.00
Culls .....	25.00@30.00
Hoofs, black and striped.....	35.00@37.50
Hoofs, white .....	65.00@75.00
Round shin bones, unsorted, heavies .....	60.00@65.00
Round shin bones, unsorted, lights.....	50.00@55.00
Flat shin bones, unsorted, heavies.....	55.00@60.00
Flat shin bones, unsorted, lights.....	45.00@50.00
Thigh bones, unsorted, heavies.....	60.00@65.00
Thigh bones, unsorted, lights.....	45.00@50.00

### Hog Hair.

There has been a better demand from manufacturing sources. Prices quoted for coil dried and field dried hair are around 1½¢@2½¢ cents per pound, and for processed winter take off, 4¢@6¢ cents per pound.

### Pig Skin Strips.

The market continues steady with edible No. 2 and 3 quoted at 4¢ cents per pound, and No. 1 tanner stock at 5½¢@6¢ cents per pound.

### GREEN AND SWEET PICKLED MEATS.

(Special Letter to The National Provisioner from the Davidson Commission Co.)

Chicago, July 7.—Quotations in green and sweet pickled meats, f. o. b. Chicago, loose, are as follows:

Regular Hams—Green, 8-10 lbs. avg., 23c; 10-12 lbs. avg., 23c; 12-14 lbs. avg., 23c; 14-16 lbs. avg., 23c; 16-18 lbs. avg., 23c; 18-20 lbs. avg., 23c. Sweet pickled, 8-10 lbs. avg., 24½¢; 10-12 lbs. avg., 24½¢; 12-14 lbs. avg., 24½¢; 14-16 lbs. avg., 24½¢; 16-18 lbs. avg., 25½¢; 18-20 lbs. avg., 25½¢.

Skinned Hams—Green, 14-16 lbs. avg., 26c; 16-18 lbs. avg., 26c; 18-20 lbs. avg., 26c; 20-22 lbs. avg., 25½¢; 22-24 lbs. avg., 25c. Sweet pickled, 14-16 lbs. avg., 26c; 16-18 lbs. avg., 26c; 18-20 lbs. avg., 26c; 20-22 lbs. avg., 25c; 22-24 lbs. avg., 24c.

Picnic Hams—Green, 4-6 lbs. avg., 14½¢; 6-8 lbs. avg., 13½¢; 8-10 lbs. avg., 12c; 10-12 lbs. avg., 11c. Sweet pickled, 4-6 lbs. avg., 14½¢; 6-8 lbs. avg., 13½¢; 8-10 lbs. avg., 12c; 10-12 lbs. avg., 11c.

Clear Bellies—Green, 6-8 lbs. avg., 24c; 8-10 lbs. avg., 21c; 10-12 lbs. avg., 18½¢; 12-14 lbs. avg., 16½¢; 14-16 lbs. avg., 16c. Sweet pickled, 6-8 lbs. avg., 20c; 8-10 lbs. avg., 19½¢; 10-12 lbs. avg., 18½¢; 12-14 lbs. avg., 16c; 14-16 lbs. avg., 15½¢.

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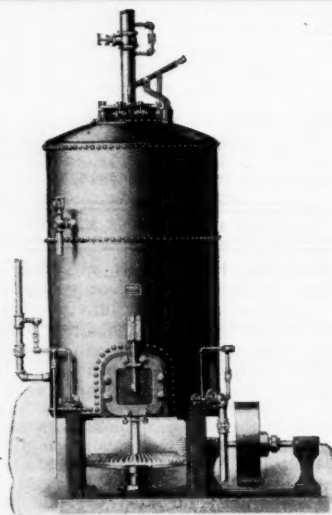
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# TALLOW, STEARINE, GREASE AND SOAP

## WEEKLY REVIEW

**TALLOW.**—The market was quiet but steady, with a fair demand from consumers and rather light offers. Extra special sold at 6½c. Sentiment is mixed but there is no disposition to press sales. The middle west reported a fairly good demand and a firm market. Australian at Liverpool was steady with good mixed at 38s and choice at 40s. At New York prime city was quoted at 5½c nominal, special loose 6½c nominal, extra at 6½c nominal and edible at 7½@8c nominal. At Chicago packers' prime was quoted at 6½@6¾c, packers' No. 1 at 5½@6c and packers' No. 2 at 4½@5¼c.

**OLEO STEARINE.**—The market was dull and steady. The holidays limited trade but demand on the whole was less active and the market's undertone barely steady. At New York oleo was quoted at 10¾c asked and lard stearine at 14¼c nominal. At Chicago oleo was quoted at 9¾@10c and lard stearine at 13@13½c.

**OLEO OIL.**—The market was rather quiet but steady. At New York extra was quoted at 11½@11¾c nominal, medium 10 cents and lower grades 9¼c nominal. At Chicago extra was quoted at 10¼@10½c.

SEE PAGE 33 FOR LATER MARKETS

**LARD OIL.**—Inactivity featured the market with the undertone easier due to a barely steady feeling in pure lard. At New York edible was quoted at \$1.10 per gallon, extra winter 88c, extra at 82c, extra No. 1 at 75c, No. 1 at 70c, and No. 2 at 68c.

**NEATSFOOT OIL.**—The market showed little change. Trade was slow but the price level steady. Pure oil at New York was quoted at \$1.36@1.38 per gallon, extra No. 1 at 75@77c, No. 1 at 70c and cold pressed at \$1.50@1.55.

**GREASES.**—The demand for greases is large enough to keep surplus supplies off the market and as a result the market was very steady. A firmer tone was reported in the west with high grades in good demand everywhere. Export interest was quiet. At New York yellow and choice house were quoted at 5½@5¾c nominal, brown at 5½c, and white at 7½@8c, according to grade. At Chicago trade in grease was fair with brown and house 5@5¼c, yellow, 5½@5¾c, and choice white at 7@7¼c.

### PORK CUTS AT NEW YORK.

(Special Report to The National Provisioner from H. C. Zaun.)

New York, July 5, 1922.—Wholesale prices on green and sweet pickled pork cuts in New York City are reported as follows: Pork loins, 26@27c; green hams, 8-10 lbs., 25½c; 10-12 lbs., 25c; 12-14 lbs., 25c; green clear bellies, 8-10 lbs., 20c; 10-12 lbs., 19c; 12-14 lbs., 18c; green rib bellies, 10-12 lbs., 18c; 12-14 lbs., 17c; sweet pickled bellies, 6-8 lbs., 17½c; 8-10 lbs., 18c; 10-12 lbs., 17½c; 12-14 lbs., 17c; sweet pickled rib bellies, 10-12 lbs., 17½c; 12-14 lbs., 17c; sweet pickled hams, 8-10 lbs., 26½c; 10-12 lbs., 26c; dressed hogs, 17½c; city steam lard, 11½c; compound, 13@13½c.

Western prices on green cuts are as follows: Pork loins, 8-10 lbs., 21c; 10-12 lbs., 20c; 12-14 lbs., 19c; 14-16 lbs., 18c; skinned shoulders, 15c; boneless butts, 25c; Boston butts, 17c; lean trimmings, 15c; regular trimmings, 7c; spareribs, 10c; neck ribs, 3c; kidneys, 3c; livers, 2c; pig tongues, 16c; pig tails, 10c.

### EXPECT HOG PRICE BREAK SOON. See Nothing to Buy Lard on for the Present.

(Special Letter to The National Provisioner by Chas. Sincere & Co.)

Chicago, July 6, 1922.

The Fourth of July holiday on Tuesday has brought rather irregular receipts. Monday's receipts were naturally light for the shippers knew the packers would not be anxious to buy hogs that would not be killed for two days. Nevertheless the receipts are up to last year's today, and it is our belief that July will astonish many in an unusual supply of hogs.

Regardless of slacking up in the demand for the product, hog prices keep up, but are rather erratic. Light and medium weight hogs still hover around 11c, but the common hogs show a tendency to weakness. There is no reason why the heavy sows and packing hogs should not break this month. There is nothing in the trade to encourage present hog prices. The supply is in excess of the present requirements. That has been shown by the weakness in the smoked meats last week. The trade was lagging.

While pork loins are a little firmer, they sold down to 17c only recently. These have been the cuts that have been the life of the trade and what has been given as an excuse for keeping light hogs around 11c.

The exports of lard for the last seven months have decreased 144,820,000 pounds. The total exports of lard during this period was around 382,500,000 pounds. Wednesday's weak lard market shows there is something wrong in the demand for lard. The stocks of lard while not as heavy as last year, are gradually creeping up. There is plenty of lard to take care of the demand for the next couple of months.

Everybody knows the hog receipts will be heavy this winter and the run will start early. This will have a tendency to cause buyers to act sparingly in their purchases. January lard is now around 10c, which is an indication of what is anticipated in the way of a big supply of hogs this winter.

### January Lard Still Too High.

There is no doubt hogs will be selling at 6½c this winter, if not lower. Under those conditions January lard is still too high. Of course, we are not advocating the selling of lard now so close to the opening of the lard season. Hogs selling at 11c top and July lard around 11.15 would not encourage such an idea. Nevertheless, we see nothing to buy lard on for the present. For we really believe hogs will break considerably this month and if they do, lard will get in a position where it might be a purchase for a good turn the latter part of the month, just before the opening of the lard season.

Many think that the home consumption of lard has been unusually liberal, owing to the fact that the exports have fallen off so tremendously and the surplus stocks lighter than last year. This can be easily accounted for. In the first place, lard has been selling so cheap, as compared to the other parts of the hog, that the lard tank has been avoided as much as possible. Fat backs have been made liberally owing to them bringing a better price than lard. There are few fat backs on the market today. In fact, everything possible has been avoided to the cutting out of the manufacture of lard. In the next place, the receipts of hogs were about 1,000,000 short of last year up to recently.

### FOREIGN EXCHANGE SITUATION.

Editor's Note:—This statement is prepared weekly by the Institute of American Meat Packers from information obtained from The Merchants Loan & Trust Company, Chicago, Illinois.

Country	Unit	Par Value	U. S. Money	Value on July 6
Austria	krone	203	\$ .00005	
Belgium	franc	193	.0753	
Czechoslovakia	krone	268	.0192	
Denmark	krone	193	.2175	
Finland	finmark	193	.0220	
France	franc	193	.0803	
Germany	mark	238	.0216	
Great Britain	pound	4.866	4.4875	
Greece	drachma	193	.027	
Italy	lira	193	.0444	
Japan	yen	498	.485	
Jugo-Slavia	krone	*	.00387	
Netherlands	florin	402	.3871	
Norway	krone	268	.1690	
Poland	Polish mark	*	.00021	
Roumania	leu	193	.00875	
Russia	ruble	515		
Servia	dinar	193	.0123	
Spain	peseta	193	.1573	
Sweden	krona	298	.2990	
Switzerland	franc	193	.1915	
Turkey	Turkish pound	4.40		

\*No par of exchange has been determined upon and will probably not be fixed until after the Allies have decided upon all of the requirements from those countries.

## June Meat Trade Large and Moved Readily

At lower wholesale prices, relatively the volume of the meat trade of the country during June was large, and the supply was readily taken by consumers. As a matter of fact, consumers have been buying more carefully lately and have increased their demand for such standard grades of bacon, picnic hams, sausage, hearts, livers and other cuts of meat which are low in price compared to some others, and yet have just as much food value. In pork, prices have gone down, but with the price of live hogs still above 10 cents a pound, or about 20 per cent more than in June, 1921, the total pork product business of packers for the month would not amount to the current cost of producing and marketing them. Export trade was satisfactory during June and at the end of the month was on the increase. Summarizing

the general meat and livestock situation during June, the Institute of American Meat Packers says:

### Dry Salt Meat Exports Active.

The export trade in dry salt meats, especially during the last half of the month, was active. The trade in lard was moderate, but tended to increase during the last week in the month.

Considerable quantities of meat were sold for shipment from this country, although there were some sales from stocks already abroad.

England and the Continent both bought picnic hams in considerable quantities but purchased fewer regular hams. There also was a good trade in fat backs with Germany and Rotterdam. England bought some bellies and sides. Scandinavia also was in the market to a limited extent for sides.

The feverish exchange situation undoubtedly was a depressing factor. Many inquiries were reported, and more sales



undoubtedly would have been consumed had exchange remained steady. The feeling continues that the European countries need meat and will buy in larger quantities than they are buying at present if some satisfactory means of paying for their purchases can be arranged.

The large supplies of fresh pork on the market were absorbed rather well over the country as a whole, but at lower price levels. Pork loins of all weights showed substantial declines. Other fresh pork cuts also decreased in price. Warm weather in the large Eastern consuming centers undoubtedly was a factor in these declines, although in some quarters it was felt that the supplies of fresh pork were excessive relative to demand.

The smoked meat trade improved somewhat except in the case of regular hams. The demand for boiled hams showed considerable improvement, but it still remained relatively slow for this season of the year.

#### Consumers and Cheaper Meats.

Consumers showed a tendency to turn to picnic hams and standard grades of bacon, and other relatively low-priced meats. In addition to these cuts, the housewife who is seeking value for her money will find that fresh pork butts and

skinned shoulders are selling at wholesale at relatively low prices. Meat sundries, such as hearts and livers, also are selling extremely low at wholesale. These parts are highly nutritious, being especially rich in protein and in vitamins.

The situation with respect to dry salt meats has been fairly satisfactory, despite the slowness of this trade in the South, where large quantities of these meats ordinarily are consumed.

Receipts of hogs during June were considerably heavier than during June of last year. Prices at Chicago averaged well above 10 cents per pound, as compared with 8.2 cents per pound during June of last year.

#### June Beef Trade Satisfactory.

The live cattle market for the month was strong and higher, the advance being especially marked on good grades. The poorer grades were weak to lower, and the usual seasonal increase in the "spread" or price difference between the choicer and poorer grades developed.

Receipts were considerably larger than a year ago. The Eastern beef market was firm to higher, and this, with the activities of order buyers and exporters, absorbed the increase without checking the advance in live prices.

The beef trade as a whole was more satisfactory and the demand was broader than in May, indicating an increase in the buying power of consumers. Product prices were more in parity with live prices, although the latter remained disproportionately high.

The hide market continued strong, with the trade fairly active and stocks closely sold up to production.

#### Lamb Trade Breaks and Gains.

The market broke sharply early in the month, owing to excessive receipts from the South. Receipts fell off during the latter part of the month, however, and the decline was checked. June offerings are running very poor in quality. According to some estimates, the proportion of culls runs as high as 40 per cent. The price difference between culls and choice lambs is very wide, and it appears that the country will not absorb such a large proportion of common lambs at prices which will pay a profit to the producer.

The markets for dressed lamb in the East broke sharply, and the trade has been very dull.

Live prices have been further reduced by declines in the wool market where the movement is slow.

## Interchangeable Uses of Domestic Edible Oils and Fats

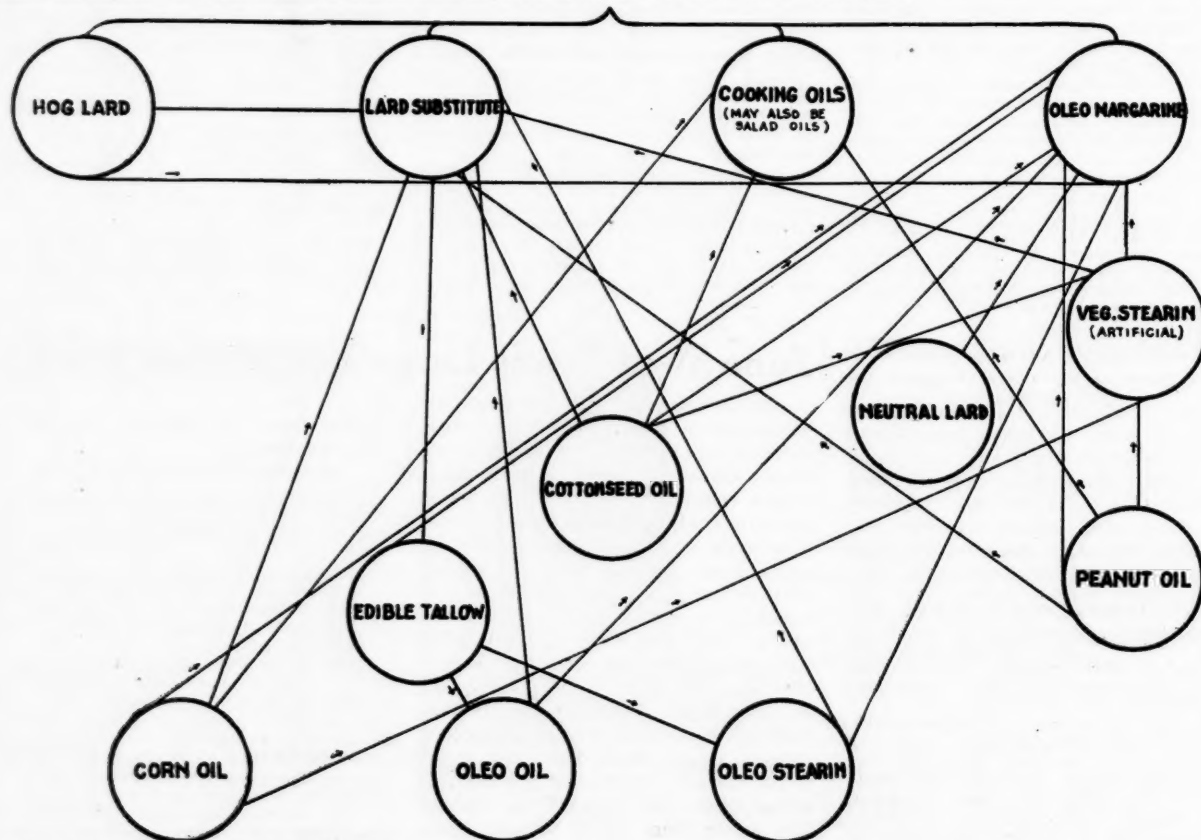
The graph shows the interchangeable uses of domestic edible oils and fats in a very clear and comprehensive way, which shows the marked degree of alteration which is possible and common. Mr. John B. Gordon, who designed the graph, makes the following explanation of just what it indicates:

This graph shows the prime cooking fats and oils as represented by hog lard, lard substitute, cooking oils and oleomargarine in the key position with the subordinate fats and oils shown in the light of their relationship to one another and the prime cooking fats and oils.

The connecting lines on the graph indicate the prime product or products into which the subordinate fats or oils may move and in which form they are consumed for edible purposes. The small arrows indicate the direction of the movement.

To illustrate the operation of the graph a survey of same will show that oleo stearine and artificial vegetable stearine are interchangeable for use in the manufacture of lard substitute. Inturn, cotton seed oil, corn oil and peanut oil are interchangeable in the manufacture of vegetable stearine and the three named oils may without any change other than refining be used in the manufacture of lard substitute. This is only one detail of inter-relationship which with the numerous others observed in the graph show that the American production of edible oils and fats is a homogeneous mass.

The chart is of value from the viewpoint of market considerations showing as it does the flexibility of the raw material supply of the manufacturer of edible products. It shows how the feature of interchangeability of usage keeps the market prices of all edible oils and fats whether in manufactured or in unprocessed form on a fairly comparable plane.



Reproduced by courtesy of the Cotton Oil Press.

## VEGETABLE OILS

### WEEKLY REVIEW

THE NATIONAL PROVISIONER is Official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association and the Mississippi Cottonseed Crushers' Association.

**Operations Lighter Account Holidays—Undertone Easy—Trade Mixed—Speculative Support Generally Poor—Cash Business Moderate—Cotton Report Below Expectations.**

The Fourth of July holidays resulted in a lighter trade in cottonseed oil futures on the New York Produce Exchange the past week, and the outstanding feature of the situation was the government report, which placed condition at 71.2% compared with 69.6% the previous month and 69.2% in June last year. The average condition on June 25 for the past ten years has been 76.9%.

The trade had been counting upon a condition slightly above 73%, so that a moderately bullish construction was placed upon the report, but the lower condition than anticipated was somewhat offset by the estimated acreage of 34,852,000 acres, compared with the revised estimate for the last year of 31,678,000, or an increase of 10%.

#### Influence of Report Slight.

The report had more influence on cotton than it did on oil, the latter advancing slightly on scattered buying by houses with southern connections, but the ad-

vance was lost owing to the fact that consuming trade continued small and of a hand-to-mouth character, while the weakness in lard at times was more than sufficient to offset the cotton report. Refiners' brokers were on both sides, as were commission houses, but the volume of trade was not sufficient to sway prices definitely, one way or the other. On small advances offerings increased, while on declines profit taking and scattered support were encountered.

Compound continued to move rather slowly, and the relative weakness in pure lard increased the disadvantage of compound. Lard stocks continued to increase at a rapid pace, on July 1 totaling 88,000,000 lbs. at Chicago, an increase of 17,000,000 lbs. during the month and comparing with 125,000,000 lbs. on July 1, 1921. With hogs moving rather liberally, demand for lard only fair, the possibilities are that the stocks will continue to increase, and a feature not to be lost sight of is the semi-official advice to the hog raiser that both the consumer and himself would profit most by his marketing one-third of the number of brood sows being held for fall breeding.

#### More Oil Brings Problems.

The situation as a whole does not lead

to one of strength. There was less disposition to sell new crop, crude bids of 7 cents failing to bring out the oil, but nevertheless there is positive evidence that a fairly good carry-over of old oil will be had, and a cotton crop of upwards of eleven million bales, compared with less than eight million bales last year means a more liberal production of oil which, with the export trade practically shut off by the tariff, makes for the necessity of increasing the consumption in this country, or over-production and relatively low prices.

The early part of this season, contentions were freely made by well versed interests that a possible oil scarcity before the end of the season stared the trade in the face, but the calculations were fruitless, due to the unexpectedly large decrease in the export movement. If the export trade had been anything like normal, a very acute situation would undoubtedly have been experienced, but as such was not the case, and the tariff remains in force the coming season, there is no reason why one should look, at this time, for any broadening in the European takings of cotton oil next season, unless the value of cotton oil gets down to a level where it can compete favorably with the cheaper far Eastern oils.

#### Cotton Oil Report.

In view of the foregoing, it is interesting to note the following table, although the cotton crop is far from made, and still

# ASPEGREN & CO., INC.

Produce Exchange Building  
NEW YORK CITY  
DISTRIBUTORS



AGENTS  
IN  
PRINCIPAL EASTERN CITIES



SELLING AGENTS FOR

The Portsmouth Cotton Oil Refining Corp., Portsmouth, Va.  
The Gulf & Valley Cotton Oil Co., Ltd., New Orleans, La.  
The International Vegetable Oil Co., Savannah, Ga.

## Decolorizing and Deodorizing Problems

ARE READILY SOLVED BY THE USE OF **SUPER FILTCHAR**

This "bleaching" carbon is so powerful that only very small, or even fractional percentages are necessary to give efficient results. We welcome any opportunity to demonstrate to you its many advantages and our Technical Department is at your service to advise or co-operate. **WRITE FOR FULL PARTICULARS.**

**INDUSTRIAL CHEMICAL CO., Sole Manufacturers**  
FIFTH AVENUE BUILDING, NEW YORK CITY

has to contend with the possible ravages of the boll weevil and weather conditions:

	With cotton estimate production of 11,100,000 bales.	With cotton estimate production of 11,500,000 bales.
Seed available, tons.....	5,050,000	5,175,000
Seed for next crop, tons....	578,000	578,000
Seed for crushing, tons....	4,482,000	4,597,000
Crude oil produced, lbs....	1,389,000,000	1,425,000,000
Ten pct. refining loss, lbs.	139,000,000	143,000,000
Refined oil produced, lbs.	1,250,000,000	1,282,000,000
Refined oil produced, bbls.	3,126,000	3,206,000
Carry-over, estimated, 250,000		
Prospective supplies next season, bbls.	3,376,000	3,456,000
Apparent monthly average, bbls.	281,000	288,000

On the government estimate, there is apparently in sight, with the carry-over, 3,376,000 bbls. for the coming season, an average of over 281,000 bbls. monthly, compared with a disappearance for ten months this season of 1,971,000 bbls., or a monthly average of 197,000 bbls. In calculating the seed for the new acreage, allowance was made for 35,000,000 acres, and in calculating the refining loss, a liberal allowance of 10% is made.

Cotton weather conditions have improved slightly since the report was compiled by the government.

**COTTONSEED OIL**—Market transactions.

Thursday, June 29, 1922.

	Sales.	Range High.	Low.	Closing Bid.	Asked.
Spot .....				1115	a
July .....	200	1120	1120	1118	a 1125
Aug. ....	800	1127	1120	1128	a 1131
Sept. ....	2600	1133	1124	1129	a 1130
Oct. ....	3800	1072	1062	1068	a 1070
Nov. ....	1500	935	930	934	a 935
Dec. ....	3100	921	914	918	a 919
Jan. ....	1900	921	915	918	a 919
Feb. ....	500	916	915	918	a 921

Total sales, including switches, 14,600. Prime Crude S. E., nominal.

**J. G. Gash & Co., Inc.**

25 Beaver Street  
**NEW YORK**

Cable address: Joegash

**Fats, Oils, Greases**  
**Cotton Seed Products**

**Cotton Oil Options on the New York Produce Exchange**

Friday, June 30, 1922.

	Sales.	Range High.	Low.	Closing Bid.	Asked.
Spot .....				1115	a
July .....	500	1119	1116	1117	a 1120
Aug. ....	2600	1131	1122	1121	a 1122
Sept. ....	1400	1133	1123	1122	a 1124
Oct. ....	3700	1072	1062	1062	a 1063
Nov. ....	1900	937	929	930	a 931
Dec. ....	500	921	914	913	a 915
Jan. ....	300	916	913	913	a 914
Feb. ....				913	a 920

Total sales, including switches, 12,100. Prime Crude S. E., nominal.

Saturday, July 1, 1922.

	Sales.	Range High.	Low.	Closing Bid.	Asked.
Spot .....				1110	a
July .....				1110	a 1125
Aug. ....				1119	a 1124
Sept. ....	1700	1130	1120	1128	a 1130
Oct. ....	1600	1066	1059	1062	a 1063
Nov. ....	200	930	930	933	a 938
Dec. ....	400	920	914	920	a 921
Jan. ....				918	a 920
Feb. ....				918	a 923

Total sales, including switches, 3,900. Prime Crude S. E., nominal.

Monday, July 3, 1922.

	Sales.	Range High.	Low.	Closing Bid.	Asked.
Spot .....				1110	a
July .....				1110	a 1125
Aug. ....	400	1125	1125	1121	a 1123
Sept. ....	1300	1131	1125	1122	a 1125
Oct. ....	500	1067	1066	1063	a 1065
Nov. ....	400	936	935	934	a 935
Dec. ....				917	a 920
Jan. ....				917	a 920
Feb. ....				918	a 920

Total sales, including switches, 4,000. Prime Crude S. E., nominal.

Tuesday, July 4, 1922.

Holiday.

Wednesday, July 5, 1922.

	Sales.	Range High.	Low.	Closing Bid.	Asked.
Spot .....				1110	a 1150
July .....	200	1116	1115	1115	a 1120
Aug. ....	400	1125	1125	1119	a 1122
Sept. ....	2500	1132	1118	1118	a 1120
Oct. ....	2100	1075	1060	1060	a 1062
Nov. ....	1300	947	931	930	a 933
Dec. ....	2300	932	915	914	a 915
Jan. ....	100	920	920	913	a 915
Feb. ....				915	a 920

Total sales, including switches, 9,300. Prime Crude S. E., nominal.

Thursday, July 6, 1922.

Cottonseed oil closed with July 8 points lower and the balance 15@21 net lower. Sales, 19,800 bbls. Prime crude nominal; prime summer yellow spot, 11.10@11.20c; July, 11.07c; September, 10.98c; December, 8.95c, all bid.

SEE PAGE 33 FOR LATER MARKETS.

**COCOANUT OIL**—The market was dull and easier with demand limited and nearby stuff continued to press on the market. The tariff framers were getting to the oil situation, and this attracted most attention. Copra was quoted at 4½@4½c, coast. At New York Ceylon type, in barrels, was quoted at 8½@8¾c; tanks, coast, 6½@7c; Cochin, barrels, New York, 9¼@9½c; tanks, 8½c; edible, barrels, New York, 10@10½c.

**SOYA BEAN OIL**—The market continued dull and was easier. Oriental was nominal at 7¼c c. i. f. coast, bulk, forward shipment, or about the basis of reported new crop crude cotton oil. At New York crude in barrels was quoted at 11¼c; blown at 12¼@12½c; Pacific coast, tanks, 10@10¼c, and deodorized, 12½@12¾c.

**PEANUT OIL**—Offerings of domestic oil were light and firmly held at around ten cents f. o. b. mills, while Oriental was unquoted. Efforts were being made at Washington to increase the duty on peanuts and other oil-bearing seeds and materials. At New York crude in barrels was quoted at 11½c; tanks f. o. b. mills, 10c; refined, barrels, New York, 12½@13c.

**CORN OIL**—Demand continued moderate but the market was steady with the undertone rather easy. At New York crude in barrels was quoted at 11¼c; refined, 12½@13c, and in cases, 11.88c. Crude, tanks, f. o. b. Chicago, 9½@9¼c.

**PALM OIL**—The feature of the market was offerings of spot oil at New York at 7½c for Lazos whereas importers were asking 7¼@7½c. Demand was quiet. Offerings were rather light. At New York Lagos spot was quoted at 7½@7¼c; shipment, 7¼c; Niger, 6¼c.

**PALM KERNEL OIL**—The market was easier with slow demand and weakness in exchange rates. Imported quoted at 8½@8¾c.

**COTTONSEED OIL**—Demand moderate and offerings larger than of late. Prime summer yellow, spot barrels, New York, 11½@11¾; bleachable tanks, f.o.b. mills, 10¼c; crude, 9¼@10c nominal.

**The Procter & Gamble Co.**

Refiners of all Grades of

**COTTONSEED OIL**

Boreas, Prime Winter Yellow  
Venus, Prime Summer White  
Jersey Butter Oil  
Aurora, Prime Summer Yellow

Puritan, Winter Pressed Salad Oil  
White Clover Cooking Oil  
Marigold Cooking Oil  
Sterling, Prime Summer Yellow

Refineries: IVOYDALE, O.  
PORT IVORY, N. Y.  
KANSAS CITY, KAN.  
MACON, GA.  
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**THE EDWARD FLASH CO.**

29 BROADWAY, N. Y. CITY

**BROKERS EXCLUSIVELY**

**VEGETABLE OILS**

In Barrels or Tanks

**Hardened Edible Coconut Oil**

**COTTON OIL FUTURES**

On the New York Produce Exchange



<b>COTTONSEED OILS</b>	<b>OTHER OILS</b>	<b>EXPORTERS</b>
Union Pure Salad Oil Union Choice Butter Oil Supreme White Butter Oil I.X.L. Cooking Oil Aco White Cooking Oil A. C. O. Co. Choice Summer White B Prime Summer White Sun Prime Summer Yellow Union Cottonseed Stearine	Refined deodorized Coconut Oil Refined deodorized Peanut Oil Refined deodorized Corn Oil	
<b>MANUFACTURERS</b>	<b>REFINERS</b>	<b>LARD and SHORTENINGS</b>
		Wilcox Lard Boar's Head Shortening Cottolene Snowwhite Shortening Fairco Shortening
<b>THE AMERICAN COTTON OIL COMPANY</b>		
<b>THE N.K. FAIRBANK COMPANY</b>		
65 Broadway, New York	Cable Address: "AMCOTOIL"	

**NAMES NEW CRUSHER COMMITTEES.**

Administration personnel and a partial list of committees already appointed for the season 1922-1923 by President Alfred G. Kahn of the Interstate Cotton Seed Crushers' Association have just been announced.

The officers and executive committee are: President, Alfred G. Kahn, Little Rock, Ark.; vice-presidents, S. J. Cassels, Montgomery, Ala., R. F. Crow, Houston, Tex., John W. Todd, New Orleans, La.; secretary-treasurer, Robert Gibson, Dallas, Tex.; assistant to the president, Louis N. Geldert, Washington, D. C.; executive committee, the president, three vice-presidents and J. B. Perry, Grenada, Miss., Harry Hodgson, Athens, Ga., Stark W. Wilbor, Paris, Tex.

The board of directors is as follows: Alabama and Florida, F. S. Hunt, Decatur, Ala.; Arkansas and Missouri, W. A. Isgrig, Little Rock, Ark.; Georgia, Harry Hodgson, Athens, Ga.; Louisiana, Geo. C. Hauser, New Orleans, La.; Mississippi, Clark S. Strain, Tupelo, Miss.; North Carolina, F. C. Dunn, Kinston, N. C.; Oklahoma, J. H. Johnston, Oklahoma City, Okla.; South Carolina, Fred E. Culvern, Kershaw, S. C.; Tennessee and Kentucky, L. P. Brown, Memphis, Tenn.; North Texas, F. S. Callier, Dallas, Tex.; South Texas, W. A. Sherman, Houston, Tex.; North Atlantic states, W. J. Cassidy, New York City, N. Y.; North Valley states, Ernest Kissling, Chicago, Ill.; Pacific Coast states, John P. Conduit, Los Angeles, Cal.; chemists' section, P. S. Tilson, Houston, Tex.; dealers and brokers, Hugh Humphreys, Memphis, Tenn.

The publicity committee appointed is composed of the following: P. F. Cleaver, chairman, Conway, Ark.; G. W. Covington, Hazelhurst, Miss.; Russel Acree, Columbia, S. C.

The commercial relations committee includes R. F. Crow, chairman, Houston, Tex.; Fielding Wallace, Augusta, Ga.; S. J. Cassels, Montgomery, Ala.

The traffic committee is made up of the following: R. A. P. Walker, chairman, New York City; Hugo Ignatius, Cincinnati, O.; W. C. Ermon, New Orleans, La.; G. J. Vizard, Little Rock, Ark.

The insurance committee is as follows: E. L. Tessier, chairman, Richmond, Va.; H. F. Cornwall, New York City; E. D. Murphy, Little Rock, Ark.

President Kahn expects to announce the personnel of the other committees, including the rules committee, during the next thirty days.

**SOUTHERN MARKETS.****New Orleans.**

(Special Wire to The National Provisioner.)  
 New Orleans, La., July 6, 1922.—Crude and refined cottonseed oil dull and inactive. Stocks are negligible. Meal, 7 per cent, \$42.00; 8 per cent, \$44.50; loose hulls, \$14.00; sacked, \$17.00, interior points.

**SOUTH CAROLINA OIL CONVENTION.**

What South Carolina will do under boll weevil conditions, the thick and thin spacing of cotton and other important problems facing the cottonseed oil industry were among the features of the recent convention of the South Carolina Cottonseed Crushers Association at Asheville, S. C. Among the speakers were Bright Williamson and Hon. A. F. Lever, ex-member of Congress and a commissioner of the Federal Land Bank. In his address Mr. Lever pointed out that the situation in South Carolina required constructive effort to cope with the boll weevil, but that the effort would result in a still better agriculture and there were good prospects ahead for the cotton oil industry in that state.

The following officers were elected for the coming year: President, K. W. Marett, Westminster, S. C.; vice-president, Albert Jordon, assistant general manager of the Hartsville, Timmons ville and Bishopville oil mills; and secretary and treasurer, Russell Acree, Darlington, S. C., succeeding W. B. West.

**SECRETARY W. B. WEST RESIGNS.**

W. B. West, secretary of the South Carolina Cottonseed Crushers' Association for several years, has resigned to become bursar of Coker College, Hartsville, S. C. In token of the high appreciation for his efforts in the interests of the cottonseed industry the association at its recent convention presented Mr. West with several beautiful pieces of silverware and in addition a check for \$500. The best wishes of the association follow Mr. West into his new field of work.

**NO. CAROLINA CRUSHERS TO MEET.**

The twelfth annual convention of the North Carolina Cotton Seed Crushers' Association will be held at the Monticello Hotel, Norfolk, Va., on Thursday, July 27, 1922. A splendid program is being arranged and a good attendance is expected. There will be only one session which will begin at 11 a. m. Immediately after adjournment a banquet will be served to the members and their guests.

**CHEMICALS AND SOAP SUPPLIES.**

(Special Letter to The National Provisioner.)

New York, July 6, 1922.—Latest quotations on chemicals and soapmakers' supplies are as follows:

Seventy-six per cent caustic soda, 3½¢ @ 4¢ lb.; 98% powdered caustic soda, 4½¢ @ 4½¢ lb.; 58% carbonate of soda, 2¢ @ 2½¢ lb. Clarified palm oil, in casks, 2,000 lbs., 7½¢ @ 7¾¢ lb.; commercial yellow olive oil, \$1.18 @ 1.20 gal.; olive oil foots, 8½¢ @ 9¢ lb.; Cochin coconut oil, 10¼¢ @ 10½¢ lb.; Ceylon coconut oil, 9¢ @ 9½¢ lb.

Prime summer yellow cottonseed oil, 12¢ @ 12½¢ lb.; soya bean oil, 11½¢ @ 11¾¢ lb.; corn oil, nominal, 11¼¢ @ 11½¢ lb.; peanut oil in bbls., New York, deodorized, 12½¢ lb.; peanut oil, crude, tanks, f. o. b. mills, 10¢ @ 10½¢ lb.

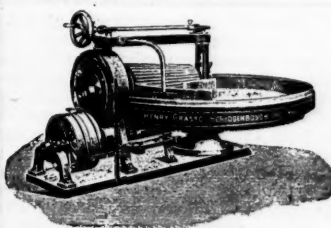
Prime city tallow, special, 6¼¢ lb.; prime city tallow, extra special, 6¾¢ lb.; dynamite glycerine, nominal, 13½¢ lb.; saponified glycerine, nominal, 10¢ lb.; crude soap glycerine, nominal, 9¢ @ 9½¢ lb.; chemically pure glycerine, nominal, 15¢ lb.; prime packers' grease, nominal, 5½¢ @ 5¾¢ lb.

**NEW FERTILIZER HANDBOOK OUT.**

The fifteenth annual edition of the American Fertilizer Handbook has just come from the press. It maintains the high standard of the former editions and contains some new features of interest and value to the fertilizer industry. Its main use is as a standard reference book and directory of the commercial fertilizer industry and allied trades. The completeness of the work is shown by the fact that it contains some 14 directories of the trade. The different sections, which are conveniently arranged under a lettered instead of numbered system, includes the following: Fertilizer manufacturers, buyers, fertilizer machinery, factory construction, equipment and supplies, fertilizer materials, cottonseed oil mill and machinery, packers, renderers and machinery.

**NEW YORK COTTON OIL EXPORTS.**

There were 125 barrels of cottonseed oil exported from New York from June 1 to July 1, 1922, according to unofficial reports.

**GRASSO'S**

"Original Holland" Margarine Machinery

Sold in America only by the

**A. H. BARBER CREAMERY  
SUPPLY CO.**

316 W. Austin Ave. CHICAGO, ILL.



## Lard and Compound PAILS and DRUMS

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## MEAT CANS

*Superior quality at  
reasonable prices for  
prompt shipment.*

Indianapolis, Ind., 303 Transportation Bldg.  
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Columbus, Ohio, 66 Columbia Bldg.  
Chicago, Ill., 1966 Conway Bldg.  
New York, N. Y., 120 Broadway.

**WHITAKER GLESSNER CO.**

Can Department

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## BRAND'S Gas Kettle

Furnished With a Heavy Cover. Frame Is of Steel, Stands Well Away from the Floor and Is Easily Cleaned Under. Caldron Made of Casting, Copper or Steel with Either Bottom or Side Outlet. Excellent for Lard Fat, Puddings, etc.

**PRACTICAL  
EFFICIENT**

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Manufacturers**

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**NEW YORK**

### CHICAGO MEAT TRADE CONDITIONS.

The weekly review of meat trade conditions at Chicago by the United States Bureau of Markets is as follows:

With lighter receipts and an improved demand, prices on steer beef and pork show advances over a week ago, while other meats held generally steady to strong.

Better grades of steer beef claimed a larger percentage of the moderate receipts than usual, with the bulk of sales ranging from \$13.50 to \$15. Heifers in straight lots were plentiful and sold on a steer

basis. Sales of choice bullocks at \$15.50 were not uncommon, but sales above this figure were limited principally due to lack of finish. All steer prices show advances of 50c to \$1 over figures of a week ago. The she-stock supply showed some decrease from the past few weeks. Demand was narrow, as boners were hard to interest, and only the heavy, good cutting cows moved with any degree of freedom. Rounds and loins moved fairly well, while there was a slight improvement noticeable in chucks, but ribs continued to be slow sellers. Cow prices show no change from a week ago, although there is a

slightly weaker undertone to the market. A fairly good demand for the light offerings of bologna bulls strengthened prices fully 25c over a week ago. Light supplies of kosher beef moved fairly well at last week's closing prices.

Under a fairly good demand, moderate supplies of veal moved at prices generally steady with a week ago. Fort Worth calves of strong to heavyweights made their appearance in good number this week. Their quality was exceptionally good for western calves and many sold close to top quotations, while the poor end was obliged to go at canner prices. The supply of native calves consisted largely of light and medium weight dairy vealers, with a limited number of country dressed calves.

Under a fairly good demand, the moderate offerings of lamb scored slight advances over figures of a week ago. Fall lambs which are now quoted as yearlings, moved fairly well at prices generally steady with a week ago.

Mutton prices are unchanged from a week ago. Supplies were very moderate and demand only fair. Offerings consisted largely of heavyweight hues and bucks, with a limited number of handy-weight butcher sheep.

With supplies of pork moderate and a demand sufficient to keep stock moving promptly, loin prices scored material advances over last week's closing figures. Light loins being in best demand, naturally claimed the major part of the advance. Other cuts show advances of \$1 to \$1.50.

Compared with last Friday, steers 50c to \$1 higher, cows unchanged, bologna bulls 25c higher, calves steady, lambs generally \$1 higher, mutton unchanged, pork loins \$1 to \$5 higher, picnics and shoulders 50c to \$1 up.

Boston bulls \$1.50 higher and spareribs \$1 up.

Beef, lamb and pork will be well cleaned up, while there will be a light carryover of late-arriving veal.

# THE WEEK'S CLOSING MARKETS

## FRIDAY'S CLOSINGS.

### Provisions.

Hog products were active and weak under liquidation and scattered commission house selling with continued slow cash trade and increasing stocks, notwithstanding the decided strength in live hogs. The latter market is recovering more than the losses of the early part of the week. The hog situation is puzzling as receipts are fairly liberal. Foreign markets are weak and the exchange situation is hurting the export trade.

### Cottonseed Oil.

Cottonseed oil was more active and decidedly weaker, prices showing a loss of 40 to 50 points from the first of the month under persistent liquidation through commission houses, limited cash trade, southern pressure on new crops and lack of refiners' support. Shorts covered freely on the break, but the market exhibited no rallying power. Cotton weather is better. Some brands of compound were reduced 1/4 cent to 12 1/2 cents on deliveries. Thus far July contracts total 4,800. There are no new developments in the new crop of crude.

Quotations on cottonseed oil at Friday noon were: July, \$10.85@10.90; September, \$10.80@10.82; October, \$10.28@10.30; December, \$8.80@8.81; January, \$8.78@8.80.

### Tallow.

Special loose, 6 1/2 c.

### Oleo Stearine.

Sales, 10 1/4 c; extra oleo oil, sales 11 3/4 c.

## FRIDAY'S GENERAL MARKETS.

New York, July 7, 1922.—Spot lard at New York, prime western, \$11.90@12.00; Middle West, \$11.65@11.75; city steam, \$11.50; refined continent, \$13.05; South American, \$13.30; Brazil, kegs, \$14.30; compounds, \$12.50.

### Marseilles Oil.

Marseilles, July 7, 1922.—Copro fabrique,—fr.; copra edible,—fr.; peanut fabrique,—fr.; peanut edible,—fr.

### Liverpool Provision Markets.

Liverpool, July 7, 1922.—(By Cable).—Quotations today: Shoulders, square, 88s (\$18.45); bellies, picnics, 85s (\$18.87); hams, long cut, 144s (\$31.97); hams, American cut, 137s (\$30.41); bacon, Cumberland cut, 96s (\$21.31); bacon, short backs, 88s (\$18.48); bacon, Wiltshire, 102s (\$22.64); bellies, clear, 89s (\$19.76); Australian tallow 38@40s (\$8.44@8.88); spot lard, 66s 5d (\$14.65).

Hull, England, July 7, 1922.—(By Cable).—Refined cottonseed oil, 46s; crude, 41s.

### ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef for the week up to July 7, 1922, show exports from that country were as follows: To England, 156,721 quarters; to the Continent, 10,956 quarters; to other ports, none. Exports for the previous week were as follows: To England, 123,018 quarters; to the Continent, 1,970 quarters; to other ports, none.

## PACKERS' PURCHASES.

Purchases of livestock by packers at principal centers for the week ending Saturday, July 1, 1922, are reported by The National Provisioner as follows:

CHICAGO.			
	Cattle.	Hogs.	Sheep.
Armour & Co.	7,036	14,500	13,249
Swift & Co.	8,731	19,000	19,135
Morris & Co.	7,003	16,000	10,680
Wilson & Co.	5,158	13,700	9,695
Anglo-Amer. Prov. Co.	523	8,400	
G. H. Hammond Co.		7,000	
Libby, McNeill & Libby			
Brennan Packing Co.	6,400	hogs; Miller & Hart,	
4,800 hogs; Independent Packing Co.,	6,600 hogs;		
Royd, Lunham & Co., 8,300 hogs; Western Packing			
& Provision Co., 13,900 hogs; Roberts & Oake, 9,000			
hogs; others, 16,000 hogs.			

## KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	3,457	1,045	9,928	3,992
Cudahy Packing Co.	2,767	568	4,820	5,039
Fowler Packing Co.	403	19		
Morris & Co.	3,469	742	10,628	1,976
Swift & Co.	3,335	876	13,231	4,992
Wilson & Co.	3,297	457	7,832	3,817
Local butchers	449	233	2,295	6

## OMAHA.

	Cattle.	Hogs.	Sheep.
Morris & Co.	4,285	10,559	3,741
Swift & Co.	6,706	14,029	6,769
Cudahy Packing Co.	5,718	18,241	6,996
Armour & Co.	5,798	16,923	7,791
Dold Packing Co.	2,026	6,084	
John Harvey	1,703		
Wilson Packing Co.	1,236		
Swartz & Co.		4,750	
J. W. Murphy		7,781	
Others	3,585		9,476

## ST. LOUIS.

	Cattle.	Hogs.	Sheep.
Armour & Co.	3,581	13,061	10,423
Swift & Co.	3,549	8,262	9,058
Morris & Co.	1,181		3,825
St. Louis Dressed Beef Co.	1,415		
St. Louis Indep. Pkg. Co.	789	135	
American Pkg. Co.	71	1,817	
East Side Pkg. Co.	110	1,400	
Hell Pkg. Co.	22	1,290	
Krey Pkg. Co.	135	153	
Sieloff Pkg. Co.	67	1,111	30
Butchers' purchases	634	30,079	2,241

## ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	2,865	53	17,561	562
Armour & Co.	2,383	28	15,271	30
Swift & Co.	1,349	12	922	
Sacks Bros. Pkg. Co.	60	47		
Smith Bros. Pkg. Co.	63	48	6	
Local butchers			964	
Eastern packers			11,263	

## ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	2,625	5,841	28,400	1,181
Armour & Co.	2,170	3,767	19,166	1,174
Katz & Horn Pkg. Co.	216	70		
Hertz & Rifkin	144	135		
King, J. R.	39	20		
Others	423	800	3,745	

## ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	1,721	150	13,190	5,776
Hammond Pkg. Co.	1,539	169	9,514	1,105
Morris & Co.	1,906	153	10,056	1,490
Others	1,420	119	8,879	422

## CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
J. F. Schroth Pkg. Co.	18		10,808	
H. H. Meyer Pkg. Co.	20		8,868	
Kroger Groc. & Bkg. Co.	106	138	989	
C. A. Freund	98	96	485	
E. Kahn's Sons Co.	585	153	8,285	304
Ideal Pkg. Co.			3,439	
J. Meyer & Son			8,868	
John Hilberg & Sons	190	7		50
Gus Juengling	107	120		69
Jacob Vogel & Son			3,372	
John Hoffman's Sons Co.			1,973	
A. Sander Pkg. Co.			6,319	
Lohrey Pkg. Co.			665	
G. Ehrhart & Sons				54
Sam Gall				493
W. G. Rehn & Sons	11	24		
Peoples Pkg. Co.	106	155		
Jacob Schlacter's Sons				128

## INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Kinzan & Co.	1,746	207	18,079	799
Moore & Co.			3,808	
Indianapolis Abattoir Co.	1,429	78	8,799	434
Armour & Co.	95	47	3,619	25
Brown Bros.	157	40		12
Hilgemier Bros.			424	
Riversview Pkg. Co.			12	239
Worm & Co.	58	18		
Meier Packing Co.			319	
Indianapolis Prov. Co.		9	300	
Shipment on orders	4,564	14,791	3,691	
Misc.	645	220	454	560

## OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Morris & Co.	2,263	365	4,642	
Wilson & Co.	2,428	212	4,722	52
Local butchers	86	99	126	

## WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Packing Co.	363	183	5,952	80
Dold Packing Co.	185	22	5,514	
Local butchers	63	5		6

## MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Mankinton Pkg. Co.	847	6,551	5,791	392
Swift, Harrison, N. J.	18			
United Dressed Beef Co.	91			
The Layton Company			116	
R. Gumz & Company	67	43	261	8
F. C. Gross & Bros. Co.	72	57	30	136
Butchers	148	708	16	291
Others	601	50	17	14

## DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	982	41	3,339	289
Colo. Pkg. & Prov. Co.	311	60	3,394	346
Coffin P. P. Co.	348		808	
Miscellaneous	452	191	977	100

## FORT WORTH.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	1,510	1,145	3,119	788
Swift & Co.	325	881	2,790	834
Others	3,711	3,003	1,482	2,493

Recapitulation of packers' purchases by markets for the week ending June 30, 1922, with comparisons:

CATTLE.			
	Week end- ing July 1, 1922.	Week end- ing June 24, 1922.	Week end- ing June 24, 1921.
Chicago	32,497	30,497	30,845
Kansas City	17,140	17,140	18,781
Omaha	31,057	22,780	22,780*
St. Louis	11,044	11,044	12,684
St. Joseph	6,730	6,730	6,566
St. Paul	5,617	5,617	7,507
Cincinnati	1,371	1,371	3,242
Indianapolis	6,274	5,748	5,748
Oklahoma City	4,774	4,774	2,085
Fort Worth	611	611	1,087
Wichita	1,844	1,844	7,974
Milwaukee	2,203	2,203	1,978
Denver	2,203	2,203	1,920
*Five day week.			

HOGS.			
	Week end- ing July 1, 1922.	Week end- ing June 24, 1922.	Week end- ing June 24, 1921.
Chicago	48,834	48,834	53,369
Kansas City	78,367	78,367	63,087*
Omaha	30,079	30,079	42,753
St. Louis	45,389	45,389	33,368
St. Joseph	51,311	51,311	52,849
St. Paul	45,718	45,718	40,229
Cincinnati	9,989	9,989	9,989
Indianapolis	39,473	39,473	39,473
Oklahoma City	9,490	9,490	9,490
Fort Worth	11,466	11,466	5,722
Wichita	6,231	6,231	6,430
Milwaukee	8,478	8,478	7,756
Denver			
*Five day week.			

SHEEP.			
	Week end- ing July 1, 1922.	Week end- ing June 24, 1922.	Week end- ing June 24, 1921.
Chicago	52,759	52,759	53,247
Kansas City	19,829	19,829	18,078
Omaha	35,565	35,565	22,265*
St. Louis	25,577	25,577	19,508
St. Joseph	532	532	113
St. Paul	8,793	8,793	10,688
Cincinnati	2,355	2,355	3,618
Indianapolis	1,098	1,098	1,062
Oklahoma City	5,521	5,521	2,791
Fort Worth	52	52	103
Wichita	86	86	247
Milwaukee	751	751	3,459
Denver	751	751	1,777
*Five day week.			

## SLAUGHTER REPORTS.

Special reports to the National Provisioner show the number of livestock slaughtered at the following centers for the week ending July 1, 1922:

CATTLE.			
	Week end- ing July 1, 1922.	Week end- ing June 24, 1922.	Week end- ing June 24, 1921.
Chicago	32,497	30,497	30,845
Kansas City	17,140	17,140	18,781
Omaha	31,057	22,780	22,780*
St. Louis	11,044	11,044	12,684
St. Joseph	6,730	6,730	6,566
St. Paul	5,617	5,617	7,507
Cincinnati	1,371	1,371	3,242
Indianapolis	6,274	5,748	5,748
Oklahoma City	4,774	4,774	2,085
Fort Worth	611	611	1,087
Wichita	1,844	1,844	7,974
Milwaukee	2,203	2,203	1,978
Denver	2,203	2,203	1,920
*Five day week.			

HOGS.			
	Week end- ing July 1, 1922.	Week end- ing June 24, 1922.	Week end- ing June 24, 1921.
Chicago	48,834	48,834	53,369
Kansas City	78,367	78,367	63,087*
Omaha	30,079	30,079	42,753
St. Louis	45,389	45,389	33,368
St. Joseph	51,311	51,311	52,849
St. Paul	45,718	45,718	40,229
Cincinnati	9,989	9,989	9,989
Indianapolis	39,473	39,473	39,473
Oklahoma City	9,490	9,490	9,490
Fort Worth	11,466	11,466	5,722
Wichita	6,231	6,231	6,430
Milwaukee	8,478	8,478	7,756
Denver			
*Five day week.			

	Week end- ing July 1, 1922.	Week end- ing June 24, 1922.	Week end- ing June 24, 1921.
Chicago	52,759	52,759	53,247
Kansas City	19,829	19,829	18,078



# NOTICE TO Smoked Meat Processors

We are the owners of the Fitzgerald U. S. Patent No. 1,122,715 covering the process of enclosing meats in an elastic fabric during the curing or smoking operation.

Our right to this process has been adjudicated by the Decree of the Court of Appeals of The District of Columbia in the case of Knudsen vs. Fitzgerald, decided December 2nd, 1918; the final Decree in Equity No. 1250, Thomas F. Keeley et al vs. Morris & Company, and a further decision by the Court of Appeals of The District of Columbia—in re Knudsen No. 1431, decided January 3rd, 1922.

The Stockinet Smoking Process is a trimming saver, a shrinkage saver (both during and after smoking) and a labor and material saver when compared to wrapping and tying, as Stockinet meats coming out of the smokehouse have only to be labeled and are ready for shipment. In addition to this, it produces a rich, evenly distributed smoke and has a sanitation advantage over naked smoked meats from the moment they are placed in the stockinetting machine until opened up for consumption. It squares up the butts, prevents cracking, and in general, molds joints into fine uniform shape.

We shall be only too glad to give further particulars relative to the merits of our process, and information as to license agreements we issue for its use, upon request.

U. S. Patent No. 1,122,715.  
Thomas F. Keeley, Licensor,  
516 E. 28th St., Chicago, Ill.

# HIDE AND SKIN MARKETS

(SHOE AND LEATHER REPORTER)

## Chicago.

**PACKER HIDES**—Quiet. No business passing. Killers report some inquiry at old levels but their ideas are half a cent advanced. Natives quoted at 17@17½c; outside asked; Texas 16c last paid; butts 16c paid and 16½c asked; Colorados 15@15½c; branded cows 14c paid as noted yesterday; heavy cows 16@16½c for dates; lights 15¼@15½c, native bulls 12c last paid; branded bulls about 10c.

**COUNTRY HIDES**—Quiet. No excitement prevails in the local situation. Traders are simply not making the effort to buy or sell, feeling that the current week is not propitious for their purposes, seeing that it is so short on account of the recent holiday. A very good inquiry has developed for all weight hides in the country districts. Efforts are being made to secure these fresh summer haired and virtually grub free country hides and prices have been bid up to strong levels. This buying is more for the account of dealers than tanners. Heavy steers are quoted at 13@14c nominal; heavy cows and buffs are quoted at 11½@12c with the outside somewhat hard to get. All weight hides are quoted in a range of 11@12c with bids at both and intermediate levels as to quality involved. Collectors as a general rule offer but little stock for prompt shipment. Extremes are quoted at 13½@14c with the outside hard to get. Branded country hides are quoted at 8@8½c; country packer branded hides at 11@13c for descriptions; bulls quoted 8c for country run; country packers range at 10@11c; glue hides quoted at 5@6c asked.

**NORTHWESTERN HIDES**—A strong situation presents itself in the Twin Cities. Bids of 11½c are reported rejected for good seasonable all weight hides and 12c is firmly demanded. Dealers are not keen to book at present, feeling sure later prices will be higher, as receipts are very light and demand continues good from most all quarters. Heavy hides are quoted at 11½c lights quoted at 13½c. Bulls are priced at 8c. Skins are coming in for considerable inquiry with recent sales of kip at 14c and calf at 16c for common mixed country and city resalted skins. Horse hides sold at \$4.75 for city description while countries sold at \$4.25.

**CALF SKINS**—Unchanged. Business is at a standstill temporarily. Collectors are talking 20c for city skins which retards movement as tanners are not keen to better the last sale price of 18c. Holdings are moderately ample but nothing is pressed on the market. Packers talk 20c also. Outside skins range at 16@18c for descriptions; countries at 14@16c, deacons 90c@\$1.15; kipskins quoted 17@17½c nominal for first salted lots; outside skins 14@16c; countries at 12@14c.

**DRY HIDES**—Steady. Western all weights quoted 15½c recently bid and 16@18c asked as to description and seller.

**HORSE HIDES**—Steady. Moderate interest manifested, mainly in fresh stock. City renderer hides are held up to \$5.00; mixed city and country renderer stock quoted \$4.25@4.50; countries \$3.75@4.00.

**SHEEP PELTS**—Quiet. Packer lambs are still held up to \$1.50 and pullers hold very low set views. No. 1 shearlings quoted 85c lately realized; No. 2's at 72½c. Dry western pelts are unchanged at 23@26c with outside usually talked for light average lots; pickled skins range at \$2.75

@5.00 dozen for quality and goats at 60c@\$1.15.

**HOGSKINS**—Country run 15@30c; rejected pigs and glues half rates and pig-skin strips at 5c asked.

## New York.

**PACKER HIDES**—There are no new developments in city slaughter hides. Buyers and sellers are usually half a cent apart in their ideas of value. Tanners evince a willingness to purchase on a basis of half a cent under asking levels, but sellers seem adamant and predict early obtainment of their views. Native steers are quoted at 17c last paid; buyers' ideas are at 16½c. Butts lately sold sparingly at 16c, while volume business could be effected at 15½c. Colorados are held for 15c and are salable at 14½c; cows are quoted 14@14½c, bulls at 11@11½c asked.

**SMALL PACKER HIDES**—No change noted in eastern small packer hide situation. Sales are few because stocks are well cleaned out. Nothing in the way of July stock is reported sold as yet. Holders believe better prices are in prospect and decline to quote this early in the month. All weight cows are quoted at 14½@15c asked; steers are quoted at 15½@16c talked; bulls at 10@11c; brands at 11@12c nominal.

**COUNTRY HIDES**—Quietness still pervades the situation in eastern country hides. As a rule traders are just getting back to their desks from their holidays, so that but little business is possible for the moment. Tanners as a rule evince less of a desire to purchase on prevailing planes of value than heretofore. They consider asking rates excessive in view of the slowness of leather values to move upward to commensurate levels. Best mid-west grub free extremes are quoted at 14c paid and asked. Western extremes of current receipt are quoted at 13½c for top. Southern extremes are held up to 13½c for northerly lots and down to 11c for far southern. New England extremes are held at 12½c flat or 13@13½c selected. Buff weights are quoted up to 12c for Ohios and similar of fresh grub free descriptions. Western lots 11½c; south-erns quoted at 10½@11½c for sections.

**IMPORTED WET SALTED HIDES**—Considerable activity developed following the holidays, close to 30,000 standard descriptions of steers moving at strong levels. The frigorifico market is sold up very close to slaughter, most of the late trading involving hides of current week's kill. About 4,000 Sansinena Uruguayan steers sold at \$44.50, or about 17½c c. i. f. New York basis. About 4,000 Swift Montevideo steers brought \$44.875, or approximate 17½c c. i. f. New York. A pack of 4,000 Swift La Platas and 4,000 La Blancas sold at \$43.75, or 17½c. A pack of 4,000 Armour La Platas sold at \$44.00, or 17½c New York. A pack of 4,000 Swift La Platas cows made \$36.00, or 14½c c. i. f. New York basis under late exchange. A good inquiry is said to continue for frigorifico hides. Frigorifico type hides have been quite active of late, ranging at 9½c for campos to 15c for best saladero slaughter. Some Rosarios, frigorifico type hides, half steers, are offered at 14½c. In spot hide market, 700 damaged Central Americans sold at 5½c. About 500-600 wet salted Panamas sold at 12½c.

**CALFSKINS** strong but quiet. No additional movement noted in trimmed city

skins. Last sales involved three weights at \$1.30@2.00@2.70. Sellers are now asking \$1.35@2.05@2.75 and have but little stock unsold. Outside skins have been bringing \$1.10@1.25 range on lights and countries are ranged at 80@90c for lights. Untrimmed skins quoted 16@17½c for descriptions. Kipskins are priced at \$3.25@4.00 with some demand noted.

## EASTERN MEAT TRADE CONDITIONS.

Meat trade conditions for the week at New York, Philadelphia and Boston are reviewed by the United States Bureau of Markets as follows:

With an improved demand and cooler weather following the holiday on Tuesday, all classes of fresh meat have been on a generally steady to higher basis. Trading was not active, but of sufficient volume to keep supplies fairly well cleaned up, with the exception of pork.

Beef opening prices on Monday were unevenly higher than the preceding Friday at all markets and this advance was fairly well maintained throughout the week. Choice steer beef was scarce, although there was a fair percentage of good, with the bulk of medium and common grades. Good cows were also few in number and sold fairly readily. Some chilled Argentine steer beef averaging around 650 lbs. sold at \$12 to \$13, at New York. Compared with last Friday, steers are steady to firm at Boston, \$1 to \$3 higher at New York, and steady to \$1 higher at Philadelphia. Cows are about steady at Boston and Philadelphia and firm to \$2 higher at New York. The light supply of bulls was moved readily at firm to higher prices under a good demand. Koshier beef found a fair outlet and prices advanced 50c to \$1 at New York and around 50c at Philadelphia, with no change at Boston.

All grades of veal opened sharply higher on Monday at Philadelphia, while prices were unchanged elsewhere. Aside from a fair outlet for good and choice grades, the demand has been limited. Some heavy veal and sides were received out of condition at Boston. Compared with last Friday, Philadelphia is \$2 to \$3 higher, with New York and Boston steady.

The demand for lamb showed considerable improvement late in the week and the market has been on a firm to higher level. Quality showed some improvement with fewer light thin lambs included in the supply. Compared with a week ago, Boston is \$1 to \$3 higher, New York steady to \$2 higher and Philadelphia \$1 to \$2 higher.

Receipts of mutton were light and carried fewer over-fat kind than for some time. The market was generally firm, with prices sharply higher at Philadelphia. Frozen Argentine mutton sold from \$14 to \$16 per cwt. at New York. Compared with last Friday, Philadelphia is \$3 to \$5 higher, with New York and Boston unchanged.

The demand for fresh pork continued dull, with a limited outlet. Heavy loins were hard to move and light loins were slow, other cuts were in good demand and ruled firm to higher on account of a short supply. Some loins were put into the freezer. Prices were uneven, with a wide price range. Compared with last Friday, Boston is barely steady, New York weak to \$2 lower, Philadelphia unevenly 50c to \$1 lower, to \$1 higher.

Boston is firm on better grades of beef and lambs, weak to lower on poorer grades, steady on mutton and pork and weak on veal. There will be a good clean-up on the better grades of beef, veal, lamb and mutton and slow clean-up on the poorer grades. Pork will be sold out.

New York closing steady to firm on beef, steady on veal, lamb and mutton and weak on pork. Some veal and pork will be carried over.

Philadelphia closing firm on poorer grades of beef, with other grades and pork weak, and veal, mutton and lamb steady. All classes will be cleaned up.

## LIVE STOCK MARKETS

### CHICAGO.

(Reported by U. S. Bureau of Agricultural Economics.)

Union Stock Yards, Chicago, Ill., July 6.

Beef steers advanced largely 25c during the week, and top matured steers at \$10.25 and long yearlings at \$10.20 assumed new high marks for the year. Practically all other classes of killing cattle reflected price improvement. Light hogs reached \$11.00 although the practical top was \$10.90. Packing and mixed hogs fell sharply away from choice lights, a seasonal tendency which has been deferred this year by the general underlying strength of the market. Advancing mostly 75c in value, fat lambs topped at \$13.85, the upturn also extending to fat sheep, especially strongweight descriptions. At the close few extremely heavy fat native ewes sold under \$5.00, and strongweight kinds brought \$6.00 and over. Fat lambs, mostly natives but with a few shipments of Idahos made up the bulk of the sheep house supply.

The week included a holiday and the resulting reduction in receipts as compared with a week previous accounted in part for advancing prices. Lower temperatures played their part also in increasing the demand for the product.

Beef steers comprised the bulk of cattle receipts and a corn-crib cross was in evidence generally. Shippers and local killers were insistent competitors, and while all interests created new tops cautiously, they submitted more willingly to higher asking (Continued on page 42.)

### ST. LOUIS.

(Special Letter to The National Provisioner.)  
National Stock Yards, Ill., July 5.

Independence Day falling on Tuesday this year has resulted in the curtailment of receipts, the count for the week being 16,000 cattle, 60,000 hogs and 24,000 sheep.

In the cattle department, the quality of the run is improving and there are receipts of more good cattle than at any time this year. Prices have improved with quality and are on the highest basis of any period of the season or the year. On Wednesday, several loads of beef steers weighing over 1,500 pounds sold at \$9.60 to \$10.00, the top figure being paid for a string of white-faced Missouri cattle that were choice. While it is true that more really good cattle are being received than have been offered for a considerable time, the rank and file of native steers are grading medium in quality. A fair quantity of cattle that might be called of the near good kind, is selling from \$8.75 to \$9.25, but the bulk of the killing kinds are within a spread of \$7.25 to \$8.75, with the plain kinds swinging around the \$6.50 mark. In butcher cattle, there is a small run of well finished offerings ranging from \$8.50 to \$9.00 and quite a good many that are selling from \$8.00 to \$8.50. Common light stuff is within a range of \$5.25 to \$7.75, butcher cows \$4.25 to \$5.50, the better ones, \$6.00 to \$6.25, and the fancy ones around \$6.50. Beef bulls range from \$4.50 to \$5.00, bolognas, \$4.00 to \$4.50.

The \$11.00 hog is here again. The trade this week in the hog market has been towards a generally higher basis, and while there have been no marked advances at the end of the period, prices are 15c higher than a week ago, except on rough hogs which hold to a steady basis. Light shipping weight hogs brought \$11.00 on Wednesday and more could have been sold at the same figure had they been in the supply. The quality of the run is good.

Today's quotations are: Mixed and butchers, \$10.85@10.95; good heavies, \$10.80@10.90; roughs, \$9.00@9.10; lights, \$10.90@11.00; pigs, \$10.25@10.75; bulk, \$10.90@10.95.

The sheep market for the week has been a very active affair. Aged stock has held to a fully steady basis, fat sheep are bringing \$5.75 to \$6.00 for the light killing kind, while the heavier offerings

range from \$2.50 to \$3.00. Lambs have put on a half dollar within the last three days, the top today being \$13.25, with the bulk of the best lambs selling from \$12.50 to \$13.00. Breeding ewes are quoted at \$6.00 to \$8.00.

### CINCINNATI.

(Special Letter to The National Provisioner.)

Union Stock Yards, Cincinnati, July 5.

There has been a continued active demand during the past week for dry-fed beef steers, yearlings and handy-weight heifers, and this class of stock sold readily at all times at steady and stronger prices, while the plain and inferior grassy offerings were badly neglected throughout the entire week. Matured steers changed hands at \$9, while fat heifers reached \$9.25@9.40, the latter figure being 5c above the high mark of the preceding week. Cows sold steady all along the line, changing hands at \$5@5.50 and on up to \$6 for strictly choice beef types. Bologna bulls cashed at \$5 compared with \$4.75 for the bulk of the good kinds a week ago. Beef bulls are worth little more than bolognas. There is a very dull-toned market for milk cows. There was little demand for stocker and feeding cattle, and few cattle of this kind changed hands. Good veal calves were steady, choice assorted fat offerings topping at \$8.50, other quotations being as follows: Good to choice veal calves \$8@8.50; fair to good, \$6@8; common and large, \$3@5.

Local receipts of hogs during the past week were larger than the preceding two weeks, the combined arrivals numbering 21,592 head. The general quality of the offerings was good. Shippers and packers are buying freely at the prevailing prices, which are \$10.75@10.85 for extra heavy hogs. Heavy, mixed, mediums and lights, 120 lbs. and above, cleared mainly at \$10.90. Pigs sold downward from \$10.75 according to weight and quality, roughs remaining steady, ordinary packing sows changing hands at \$8.50, with stags mostly at \$5.50. The close was strong and most of the pens were cleared.

The receipts of sheep, amounting to 27,710 head, were the largest of the present season. Handy fat ewes sold up to \$5.50, with the heavy kinds around \$3. Good fat lambs brought \$13, while seconds cashed mainly at \$8. Common and thin lambs sold around \$5 per cwt.

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**OMAHA.**

(Special Letter to The National Provisioner.)  
South Omaha, Neb., July 5, 1922.

With a continued broad demand for all classes of fat cattle the market is working rapidly higher, all grades now being at the high point of the year so far. The holiday on Tuesday cut receipts for the first half of this week to very moderate proportions, and the light run has been cleaned up readily at an advance in prices of 25¢@40¢ on steers, and fully 50¢ on most grades of she stock. Steers reached a new top of \$9.85, and the big end of the offering is now selling above the \$9.00 market, most of the cattle under that figure being low grade and medium yearlings. All that the buyers demand is finish, and no particular discrimination is being made against cattle of any weight if they are good. On butcher classes the advance of the last ten days has been most pronounced on the low priced and medium cows and heifers, some of which are \$1.00@1.25 higher than at the low time. Best light heifers are bringing \$8.50 @9.00, with prime cows up to \$7.50@7.75, and bulk of all the cow sales at \$5.00@7.00. Cannners and cutters go at \$2.50@4.50. Bulls, stags, etc., at \$3.85@7.00 are strong for the week so far, and veal calves at \$5.50@10.00 are close to a \$1.00 higher than a week ago.

Undertone of the hog trade has improved slightly in the past week, chiefly as a result of more moderate supplies. Prices are now anywhere from 20¢@35¢ higher than a week ago, heavy hogs showing the long end of the advance. Today's market was steady to 5¢ higher on a run of 8,000 head, the bulk of all sales being made at \$9.00@10.25, as compared with \$8.50@10.10 a week ago while the top stands at \$10.40, as against \$10.20 last Wednesday.

Sharp fluctuations on generally moderate supplies has featured the sheep and lamb trade, but a good advance today leaves lambs at prices steady to mostly 25¢@50¢ higher than a week ago, while aged sheep are selling fully as well as they were at this time last week. Western lambs now move at \$11.25@13.50, natives \$11.00@13.10, yearlings at \$9.00@11.40, wethers \$5.50@8.50 and old ewes \$2.50@6.25. There has been a fair movement of feeding lambs at \$9.00@11.60.

**KANSAS CITY.**

(Special Letter to The National Provisioner.)  
Kansas City Stock Yards, July 5, 1922.

Independence Day holiday on Tuesday interrupted the movement of livestock and as the result of light receipts prices are higher. Today's advance in cattle was 19 to 15 cents. A small advance was reported in hogs, and sheep and lambs were up 25 to 50 cents. The light receipts are only temporary and providing traffic con-

ditions remain normal there will be a heavy increase in receipts after this week.

Today prime steers sold up to \$10, the highest price this week. Other choice corn fat steers sold at \$9.25 to \$9.85, and good short fed steers brought \$8.50 to \$9.25. A good many heavy weight, well-wintered, summer grazed Kansas steers, weighing 1,250 to 1,400 pounds, are bringing \$8.25 to \$8.65. They are hard fat. Grass fat steers are bringing \$5.50 to \$8. Today four carloads of Texas grassers sold in the quarantine division at \$5.50 to \$6.50. Cows and heifers are about 25 cents higher than last week. Cannners are selling at \$2.50 to \$3.25, cutters \$3.25 to \$4.25, and fat cows \$4.50 up. Prime heifers sold up to \$9.25 and good to choice heifers brought \$7.75 to \$8.75. Veal calves are strong, top \$9.

Hog prices are 25 cents higher than last week's close. Today showed 10 to 15 cents to the gain with the top price \$10.70 and bulk of the offerings, which were 190 to 210 pound weights, sold at \$10.45 to \$10.65. Smooth heavy hogs are selling at \$10.25 to \$10.45 and rough heavy hogs \$9.75 to \$10. Packing sows are bringing \$8.50 to \$9.25 and pigs \$9.50 to \$10.50.

Sheep and lambs showed small price changes until today when a 25 to 50 cent advance was reported. The best lambs sold at \$12.50 to \$13.25. Fair lambs brought \$11.50 to \$12.25, and culled lambs \$6 to \$6.50. Fat ewes are selling at \$4.75 to \$6 and fat wethers \$6.25 to \$7. Indications are that large supplies will arrive next week.

**ST. PAUL.**

(Reported by U. S. Bureau of Agri. Economics and Minn. Dept. of Agriculture.)  
South St. Paul, Minn., July 5.

The cattle trade during the current week was featured by light receipts, the celebration of July 4 as a holiday curtailing country loadings. Hardly enough cattle were received to establish market quotations on the different classes, the limited supply finding a ready outlet at strong to unevenly higher prices.

A limited number of dry-fed cattle are still being received and these are selling strong to unevenly higher than a week ago. Fat corn-fed yearlings and heavy beef steers cashed in load lots as high as \$8.50@9.00, with medium grade beef steers at \$7.25@8.25, and grass fat steers of a common grade at \$6.00@7.00.

Practically all the fat cows and heifers coming are of the grass fat variety, selling

at present from \$4.00@6.00, a few of the best heifers and lightweight young cows at \$6.25@7.00. A few of the worst old shelly cannners sold under \$2.50, with the bulk selling from this price up to \$3.00, cutters \$3.25@4.00. Bologna bulls brought largely \$3.75@4.00, a few lightweights around \$3.50 and a few choice heavies up to \$4.50.

Prices of veal calves have advanced around 50¢ during the past week, best lights selling today at \$7.25@8.00, bulk \$7.25@7.50, seconds or culls mostly \$4.00 @5.00.

Receipts of cattle for the week to date total about 3,300 compared with around 9,500 for the same period of last week.

Hog prices on the whole have changed but little during the past week, bulk of desirable 200 to around 250-lb. hogs selling today at \$10.00@10.25, with a few good and choice 160 to around 200-lb. hogs at \$10.35@10.50. Real good 260 to around 300-lb. butchers cashed at \$9.50@9.75, but the bulk of the heavy butchers and heavy

(Continued on page 42.)

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## ICE AND REFRIGERATION

### ICE NOTES.

The Texas Ice Co., Beaumont, Tex., has increased its capital to \$165,000.

The American Freezer Co., Louisville, Ky., has been incorporated by W. H. D. and A. B. Burton.

The Baltimore Cold Storage Co., 19-23 East Pratt street, recently suffered a slight loss from fire.

W. F. Blackman and others are interested in establishing a cold storage plant at Orlando, Fla., to cost about \$100,000.

The Olney Ice Co., Olney, Tex., has been incorporated with a capital of \$20,000 by W. B. Adams, R. R. Miller and D. C. McNeil.

The Terminal Refrigerating & Warehousing Co., Washington, D. C., has been incorporated with a capital of \$1,000,000 by James Trimble, John C. Eckloff and Chas. W. Warden.

The New Hampshire Cold Storage Corporation has been incorporated at Concord, N. H., with a capital of \$350,000, to take over the property of the Portsmouth Cold Storage Co.

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### REFRIGERATING ENGINEERS MEET.

The dates for the thirteenth annual convention and exhibition of the National Association of Practical Refrigerating Engineers have just been announced. This important convention will be held on Nov. 1, 2, 3 and 4, 1922, at the Planters Hotel in St. Louis, where the entire second floor of this hotel has been engaged for exhibition and meeting purposes.

The National Association of Practical Refrigerating Engineers is an association composed of chief and operating refrigerating engineers, for the purpose of further educating the members of the profession in the art and science of refrigeration engineering.

The National Educational and Examining Board of the Association, after much labor, several months ago commenced to furnish the members with a lecture course on the fundamental principles of refrigeration. The lecture course is in twenty-two parts and is conceded by many of the best minds in the profession to be the most complete of anything ever written on the subject. This, along with the other educational features offered by the Association, is available only to members.

The cost of joining the association is so small that every refrigerating engineer can become a member. Further particulars may be obtained of Edward H. Fox, Secretary, 5707 West Lake Street, Chicago, Ill.

### CHICAGO LIVESTOCK MARKETS.

(Continued from page 40.)

prices for the in-between grades of fat steers and these reflected the most advance. Handy and heavy weight bullocks figured in the week's top prices and on Thursday more than 100 head averaging 1,155 to 1,525 lbs., brought the top, \$10.25. Sales of choice prime beef steers were fairly numerous at \$10.00 to \$10.20, these prices also taking strictly choice and prime yearlings. On Monday beef steers averaged \$9.37 contrasted with \$8.10 for the first full week in March. Practically no steers were available to killers under \$8.50 on the closing sessions. Fat she stock and bulls gained 15 to 25c. Few corn fed cows and heavy heifers arrived. Cannery and cutters met strong prices mostly, but cannery closed weak. Veal calves advanced 50 to 75c, packers taking the bulk of the vealers at the close at \$8.75 to \$9.25. Rather slow trade ruled in stockers and feeders, bulk of the better grades cashing at \$6.00 to \$7.00, some producers showing preference for common to medium light yearlings of value below \$6.00.

The slump in heavy packing and mixed hogs was emphatic, amounting to 35c to 50c, heavy rough packing sows selling downward to \$8.50 with the bulk of the heavy sows at \$8.90 to \$9.25 on Thursday. A spread of \$9.40 to \$10.00 absorbed the bulk of the mixed offerings on closing sessions. The proportion of desirable light and medium weight hogs was liberal, and shippers were keen competitors for these descriptions, taking around 20 per cent of the receipts on some of the sessions. On Thursday bulk of good lights and butchers sold from \$10.50 to \$10.85.

Illustrating the advance in fat lambs packers took the bulk of desirable natives straight and under lax sorts at \$13.50 to \$13.75 on today's session, paying \$7.50 to \$8.00 for culls. Lambs of similar quality brought \$12.75 to \$13.00 a week earlier and the throwouts then cashed at \$7.00 to \$7.50. Aged wethers and straight yearlings were absent, some mixed yearlings and twos going for slaughter at \$10.00. Interest in breeding stock continued with two year old to full mouthed native ewes at \$7.50 to \$8.00 and yearling native ewes upward to \$10.00. Idaho feeding lambs at \$12.30 to \$12.60 were higher in sympathy with killing classes.

### ST. PAUL LIVESTOCK MARKETS.

(Continued from page 41.)

mixed kinds, most of these carrying a generous proportion of their weight in packing sows, sold from \$8.75@9.25, with

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a few straight lots of heavy packers from \$8.00@8.50. The average cost and weight of hogs here for the month of June this year were \$9.79 and 263 lbs. respectively, compared with a cost of \$10.03 and a weight of 248 lbs. in May this year and a cost of \$7.67 and a weight of 253 lbs. during June, 1921.

Sheep and lambs are selling on a steady to strong basis compared with a week ago. Good grade native lambs are moving at about \$12.50 or slightly above, seconds mostly \$7.00, fat native ewes mostly \$4.00 @6.00.

### ST. JOSEPH.

(Special Letter to The National Provisioner.)

South St. Joseph, Mo., July 3, 1922.

Cattle receipts Monday were light, totaling around 1,500 against 2,300 last Monday and the same day a year ago was a holiday. The light run carried a fair supply of beef steers, which were taken over in good time at 15@25c higher prices than the close of last week. A short load of 1,230-lb. Nebraska fed steers sold at \$10.00, the season's top, not only at this market but the highest for any river market. The previous high mark was reached last week when steers sold at \$9.75 on two different days. Other good steers sold up to \$9.50 today, and quite a few fair to good loads landed around \$8.60@9.00. The market for butcher stock carried the same active tone as beef steers, everything changing hands at an advance of 15@25c. Cows were scarce, but mixed yearlings were comparatively plentiful. A few good cows sold up to \$6.50, but \$5.25@6.00 took bulk of useful kinds. Cannors and cutters went mostly \$2.50@4.00, and medium grades \$4.00@5.00. Yearlings met with a better demand than for some time, with most sales looking fully 25c higher. Choice grades reached \$9.25, and numerous sales ranged from \$8.60@9.00. Bulls were 10c to 15c up, and calves held steady, tops selling at \$7.50.

There was a good demand for the few odd lots of stocker and feeder cattle at 15@25c higher prices. Most sales of thin cattle ranged \$5.50@6.50. Stock cows and heifers received the same advance. Cows sold mostly \$3.50@4.25, and heifers \$4.00 @5.00.

Estimated receipts of 8,500 Monday were 1,300 less than a week ago, and there was no market a year ago. The active demand that has been noted for some days still continued, the market ruling active at steady to higher rates. Tops sold at \$10.65 and bulk of sales \$10.35@10.60. Shippers took 8,500 last week and around 2,000 today.

Sheep receipts were around 2,500, all from local territory. Packers held good orders, and the supply was quickly taken over at steady prices. Best lambs sold at \$12.75 and ewes \$5.00@5.50. Three decks of clipped yearlings sold at \$10.00.

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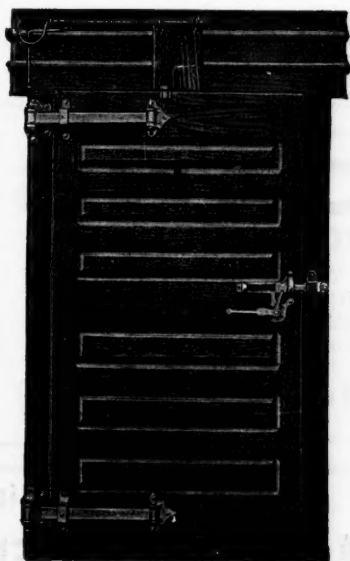
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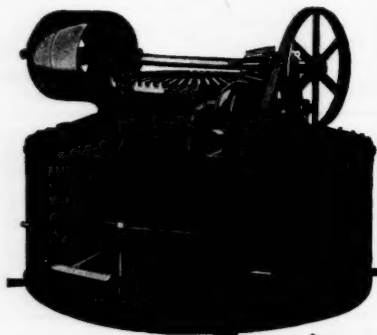
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Supplied or Erected Complete

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St. Louis Office: 1420 No. Broadway

### TROUBLE WITH LIVER SAUSAGE.

(Continued from page 24.)

"To secure and maintain a white color for liver sausage, stuff in hog bungs that have been bleached in ice water before curing. Be sure casings are thoroughly cured. Hog bungs that are too old and have been exposed to the air turn dark. Do not use over 30 per cent livers, the more snout, lip, skins, ears, etc., and the less cheeks and other dark meats used the whiter the color will be. After cooking, place in a dry cooler just as soon as dry. Cooler should have some circulation of air and temperature should be 33 to 34 degrees F."

"We think the principal trouble this packer is experiencing is due to the fact that he is trying to hold his liver sausage too long. From the very nature of this sausage, principally from the fact that it contains so much water, we have found about three days to be the extreme length of time to hold it in the cooler. It should be cooled off thoroughly and gradually before being run into the cooler and believe if he will give his liver sausage a light smoke it will overcome some of his trouble. Our experience has been that the air penetrates the casing and causes the meat to turn dark or form a ring around the casing, which condition can be overcome somewhat, as stated above, by giving it a light smoke."

"To 100 lbs. liver sausage use 40 lbs. boiled pig heads, 30 lbs. cooked tripe or hog stomachs, 30 lbs. hog liver. Slice pork liver in slices not over  $\frac{1}{2}$  inch thick, then soak the blood out in cold water, after which pour boiling water over same scalding same through before grinding, or put liver in a net and leave in boiling water for 3 to 5 minutes to cook in temperature from 160 to 180 degrees, and in hog casings or straight middles it will require about 45 minutes at 160 degrees rising to 180 degrees. By this method you will get good results and the liver sausage will have a nice white color."

"The best way to obtain a white color for liver sausage is to chill them after going through cooking process for at least 1 hour in ice water, then hang in cooler or refrigerator so it will not be exposed to air. This will prevent the liver sausage from becoming dark and give it the most desirable appearance. It depends more or less on what formula liver sausage is made from to get the best results. If lungs of hogs and too much liver are consumed the sausage will have a dark color on the inside and also will darken quicker on the outside. Liver sausage made of 50 per cent of hog head trimmings, 20 per cent of beef trimmings, 20 per cent of calf lungs and 10 per cent of hog livers will give an excellent color to contents and also will have a bright color on the outside if handled properly as mentioned. When exposed to air too long it is advisable to put affected parts in a solution of cold storine, which over night will restore natural color."

### PACKER STOPS LARD TROUBLE.

F. L. Winner, Lock Haven, Penna., a prominent wholesale butcher, has had the same trouble as a good many other packers of having soft lard during the summer. After making a thorough investigation he has equipped his plant with a Brecht No. 2 Duplex Patented Lard Roll, which it is claimed will not alone turn out a firm lard that will stand up, but also facilitate greatly the handling of this product.

## FOR PURCHASING DEPARTMENTS

### NEW BUFFALO SILENT CUTTER.

Among recent purchasers of the new model 43B "Buffalo" silent cutter are some of the largest packers and sausage makers in the country.

Louis H. Rettberg of Baltimore, Md., claims that this new "Buffalo" silent is "without question the greatest meat cutter ever put before the trade." Similar expressions of praise have come from A. Fink & Sons Co., Newark, N. J., James A. Hamilton, Philadelphia, Pa., and many others.

This improved machine has seven knives and its makers claim it turns out the highest grade sausages and similar meat products with speed and at minimum expense. It cuts meat fine and flaky without leaving cords or lumps.

The "Buffalo" silent operates on what is claimed to be the only correct principle for cutting meat in order to make the finest quality sausage. It has a comb through which the knives pass, which produces a shear, clean cut. Likewise this comb prevents meat from being carried around the knives, and from being bruised, mangled and heated. A cutter without a comb, it is said, cannot do this.

The special patented lapover bowl and steady rests on the "Buffalo" silent are also features which add to its efficiency as a time, labor and money saver.

### KRAMER GOES WITH BRECHT.

Announcement is made by The Brecht Company, St. Louis and New York, that they have acquired exclusive right and license to manufacture and sell the Kramer Hog Dehairing Machine. Mr. L. A. Kramer announces that he has entered the service of the Brecht Company as manager of their packinghouse machinery division, and that he will personally supervise the manufacture and sale of his machine.

Mr. Kramer designed and formerly manufactured the machines in Chicago. He is also the patentee. Hereafter his headquarters will be in St. Louis, with the company. The Kramer Machine has in a short time made a big name for itself, and his arrangement with the Brecht Company should insure the users of the machines good service. Mr. Kramer says the superior manufacturing facilities and sales organization of The Brecht Company, as well as the reliability of the firm, were prominent factors in his making a connection with them. The users and purchasers of the Kramer machines will be pleased no doubt, to hear of this connection.

By the acquisition of the Kramer machines to the Brecht Company's line of hog dehairing machines, it will enable them to supply the trade with machines suitable for any capacity and condition.

### SPECIAL LARD TANKS.

Figge & Hutwelker Company, New York City have recently made some more additions to the refined lard department by adding some special rendering tanks, which have been furnished by the Brecht Company, St. Louis and New York.

### YORK REFRIGERATING EQUIPMENT.

Recent sales and installations of York refrigerating machinery and equipment are reported by the York Manufacturing Company, York, Pa., as follows:

C. J. Halfrich, 240 South George street, York, Pa., has equipped his cold storage plant, which is operated in connection with his delicatessen, with a 5-ton York vertical single-acting, belt driven, enclosed refrigerating machine, condensing side and complete refrigerating system, including 1,800 feet of 2-inch brine piping.

The Boise Cold Storage Co., Boise, Idaho, has added to the York equipment in its plant a 50-ton York improved raw water flooded freezing system complete.

P. W. Fritz, meat market, Mt. Wolf, Pa., one 2½-ton vertical, single-acting, belt-driven, enclosed refrigerating machine, condensing side and complete brine refrigerating system for his storage and chill rooms.

Centralia Ice & Cold Storage Co., Centralia, Ill., have added to the York equipment in their plant two 19-ton vertical single-acting, belt-driven, enclosed refrigerating machines and condensing side, including flooded atmospheric ammonia condensers; also a 22½-ton York improved raw water flooded freezing system.

Ideal Ice & Fuel Co., Shelby, N. C., one 15-ton vertical single-acting, belt-driven, enclosed refrigerating machine, condensing side, a 10-ton low pressure air raw water flooded freezing system and 350 feet of 1¼-inch brine piping for ice storage.

Polar Wave Ice Co., Central City, Ky., two 25-ton vertical single-acting, belt-driven, enclosed refrigerating machines, condensing side, including flooded atmospheric ammonia condensers and a 25-ton York improved raw water flooded freezing system.

Statesboro Provision Co., Statesboro, Ga., one 10-ton flooded freezing and distilling system.

Hopewell Ice & Cold Storage Co., Hopewell, Va., one 20-ton vertical single-acting, belt-driven, enclosed refrigerating machine, condensing side, a 14-ton York improved raw water flooded freezing system and 250 feet of 2-inch direct expansion piping for ice storage room.

George B. Krick, meat market, Sinking Springs, Pa., a half-ton vertical, single-acting, belt-driven, enclosed refrigerating machine and high pressure side complete.

Globe Packing Co., Hernon, Calif., one 16-ton vertical, single-acting, belt-driven, enclosed refrigerating machine and high pressure side complete.

H. C. Knowles, meat market, Madera, Calif., one 3-ton vertical single-acting, belt-driven, enclosed refrigerating machine and high pressure side complete.

A. Zollinger, meat market, Pine street, South Dayton, N. Y., one 2-ton vertical single-acting, belt-driven, enclosed refrigerating machine and high pressure side complete.

Charles Coughlin, meat market, Philadelphia, Pa., a one-ton vertical, single-acting, belt-driven, enclosed refrigerating machine and high pressure side complete.

C. W. P. & C. B. Close, cold storage, Nashville, Tenn., one 19-ton vertical single-acting, belt-driven, enclosed refrigerating machine and high pressure side complete.

Nick Tatalovich, meat market, Wilson, Pa., one 2-ton vertical single-acting, belt-driven, enclosed refrigerating machine and high pressure side complete.

John E. Brown, meat market, Natrona, Pa., one 2-ton vertical single-acting, belt-

driven, enclosed refrigerating machine and high pressure side complete.

Frank & T. A. Mann, meat market, Rome, Ga., one 4-ton vertical single-acting, belt-driven, enclosed refrigerating machine and high pressure side complete.

The Gettysburg Ice & Storage Co., Gettysburg, Pa., have added to the York refrigerating equipment in their plant one double pipe counter-current brine cooler and 2,760 feet of 1¼-inch and 460 feet of 2-inch full weight direct expansion piping.

Hamilton Ice Co., Anna, Ill., the necessary material and apparatus for overhauling and remodeling their 17-ton freezing system of another make to operate on the York improved raw water flooded system, including one 16-inch x 8-foot vertical ammonia drier-cooler-purifier.

Williamson Ice & Fuel Co., Williamson, N. C., one 6-ton distilling system.

The Hyattsville Ice Corp. of Hyattsville, Md., have added to the York equipment in their plant one reboiling tank and coil, and 30 300-pound grooved ice cans.

Hartshorn Brothers, meat market, Walpole, Mass., one 2-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete, also a complete refrigerating system.

Coloma Cold Storage Co., Coloma, Mich.; one 20-ton vertical single-acting enclosed refrigerating machine, direct connected to a vertical enclosed slide valve engine, and high pressure side complete.

Tri-State Food Products Co., Inc., market, Wheeling, W. Va.; one 2-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

### FILM HELPS MEAT TRADE ABROAD.

A moving picture film entitled "The Honor of the Little Purple Stamp," showing the thoroughness and economy of federal meat inspection in the United States, is being especially well received in European cities and especially in Germany, according to reports from foreign specialists in livestock and meats of the U. S. Department of Agriculture.

At the request of the directors of the German Meat Handling Association and with the approval of the department, this film is to be shown in Berlin and Hamburg, Germany. The audience will include German government officials who will thus obtain accurate information on the thoroughness of the American inspection service. A knowledge of the American system of meat inspection, it is believed by directors of the association, will lead to a relaxation of import restrictions on meat products entering Germany. Arrangements have been made for an interpreter to make explanations.

### HIGHEST QUALITY-LOWEST PRICE

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**HAY INK MFG. CO.**  
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# Chicago Section

R. W. Perry of Gunn's, Ltd., Toronto, Canada, was in Chicago during the past week.

Fred T. Fuller, president of the Iowa Packing Co., Des Moines, Ia., was a visitor in Chicago this week.

Packers' purchases of livestock at Chicago for the first four days of this week totaled 24,943 cattle, 7,635 calves, 67,687 hogs, and 19,987 sheep.

Swift & Company's sales of carcass beef in Chicago for the week ending Saturday, July 1, 1922, for shipment sold out, ranged from 8.00 to 16.00 cents per pound, average 12.47 cents per pound.

W. W. Woods, Secretary of the National Association of Meat Councils, returned this week from a six weeks' trip to the Pacific Coast, during which time he helped to organize Meat Councils at San Francisco and Los Angeles.

P. S.—John Hall has changed his mind. He now says that the latest and best definition of an optimist is one who thinks hogs are cheap around eleven cents, while a pessimist is he who believes loose lard at \$10.47½ is dear!

Provision shipments from Chicago for the week ending Saturday, July 1, 1922, with comparisons, are as follows:

	Past week	Previous week	Last year
Cured meats .....	12,229,000	12,539,000	15,298,000
Lard .....	9,552,000	7,218,000	6,652,000
Fresh meats .....	25,575,000	25,933,000	23,776,000
Pork .....	7,000	6,000	4,000
Canned meats .....	15,000	17,000	19,000

Mr. Alberto Zavala, of Valparaiso, Chile, representative of the leading meat-packing and by-product interests in that country,

was in Chicago this week looking over American packing methods and plants. The Materdo Modelo at Valparaiso is one of the handsomest and most sanitary slaughterhouses in the world, and Mr. Zavala believes that there is a great future for Chile as a meat and by-product producing country.



## ANOTHER PACKER-PRODUCER MEET.

Vice-President C. B. Heinemann of the Institute of American Meat Packers takes in the "rodeo" of the Arizona Cattlemen's Association at Prescott, Arizona.

Vice President C. B. Heinemann of the Institute of American Meat Packers is a speaker at the joint convention of the Arizona Cattlemen's Association and the Arizona Wool Growers' Association at Prescott, Ariz., this week. Incidentally he is taking in the famous "rodeo" which is an annual feature of these meetings, and judging from the snap-shot obtained by THE NATIONAL PROVISIONER's staff photographer, he was a joyous participant in the sports of the day.

In the widening and extension of 39th street, known as Pershing road, it is proposed to close and fill in the west arc of the south fork of the south branch of the Chicago river, known as "Bubbly Creek," running from its terminus at Ashland avenue to a point just north of the proposed line of the newly widened 39th street. The east arc has already been partially filled in under a contract let a year ago by the Sanitary District of Chicago.

## CHICAGO HOG PURCHASES.

Purchases of hogs by Chicago packers for the week ending Thursday, July 6, 1922, with comparisons, are reported to The National Provisioner, as follows:

	Week ending July 6, 1922	Previous week	Cor. week, 1921
Armour & Co.....	13,300	13,100	13,656
Anglo-Amer. Provision Co.....	7,000	6,900	7,099
Swift & Co.....	11,200	12,300	12,227
G. H. Hammond & Co.....	6,400	7,300	7,285
Morris & Co.....	11,500	12,500	9,109
Wilson & Co.....	9,000	10,800	7,700
Boyd-Lunham & Co.....	5,700	7,800	8,290
Western Pkg. & Prov. Co.....	10,200	13,200	17,230
Roberts & Oake.....	5,200	6,400	6,645
Miller & Hart.....	4,200	4,700	5,721
Independent Packing Co.....	5,300	5,700	6,294
Brennan Packing Co.....	4,000	6,000	5,300
Wm. Davies Co.....	3,500	5,300	6,200
Others .....	6,700	8,000	5,000
Total .....	103,200	120,000	115,716

## CHICAGO PORK QUOTATIONS.

Wholesale prices of cured pork and pork products, per 100 pounds, for the week ending June 23, 1922, with comparisons, are quoted by the U. S. Bureau of Markets, as follows, at Chicago:

	June 23.	June 16.	May 26.
Hams, smoked, 14-16 average.....	\$29.00-30.00	\$27.00-30.50	\$28.50-30.50
Hams, fancy, 14-16 average.....	31.50-33.00	30.00-32.50	31.50-33.00
Picnics, smoked, 4-8 average.....	17.00-19.50	16.75-19.00	16.75-18.00
Bacon, breakfast, 6-8 average.....	26.00-27.50	26.00-28.50	26.00-27.00
Bacon, fancy, 6-8 average.....	34.00-35.00	32.00-35.00	32.00-36.00
Bellies, D. S., 14-16 average.....	16.50-16.75	16.60-16.90	16.25-16.75
Backs, D. S., 14-16 average.....	12.25-12.75	12.00-12.90	11.50-12.50
Pure lard, tierces 12-25-14.00.....	12.25-14.00	12.50-14.00	12.00-14.00
Compound lard, tierces .....	12.50-14.00	12.75-14.00	12.75-14.00

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## References

Armour & Company The Cudahy Packing Co.	Joseph Stern & Sons, Inc.
Austin Nichols & Co.	Manhattan Veal & Mutton Co.
New York Butchers Dressed Meat Co.	United Dressed Beef Co.



## Packinhouse Reminiscences

### Tales of the Early Days in Chicago's Beef Killing Business

By John Neil Carbray.

(EDITOR'S NOTE.—This is the eighteenth installment of a series of anecdotes of the old days in "Archer Roads" and elsewhere in the beef killing district of Chicago, written by an old-timer who grew up as a boy in the cattle-killing gang and later became one of the champion beef butchers of his day. He is now an inspector in the employ of the federal government. His acquaintance includes pretty nearly every famous character of the early days of the packing business in Chicago, and his reminiscences should be read with interest by those who recall the old days or who would like to hear about them. The author prepared this series of articles especially for THE NATIONAL PROVISIONER.)

Both to the meat inspectors and to the veterinarians who are employed by the United States government the public owes much for the splendid and efficient service they are rendering which makes rigid meat inspection possible.

I am indebted to one of the veterinarians attached to the Bureau of Animal Industry for the following discussion on hog inspection, selected by him because in no other country in the world is the number of animals killed, or the speed attained in slaughtering, equal to that in the United States.

All animals receive an ante-mortem inspection. Any which show symptoms of disease or any abnormality are marked with a metal tag, "U. S. Condemned" or "U. S. Suspect," and the condemned animals are killed in the yards and taken direct to the inedible tank and destroyed for food purposes.

Those marked as suspects are slaughtered separate and apart from all other animals and disposed of according to the regulations on post-mortem inspection of ante-mortem suspects. Few animals show by outward symptoms that they are affected with tuberculosis, and only a small number are suspected on ante-mortem for this disease.

#### Post-Mortem Inspection.

The post-mortem inspection of hogs begins with an examination of the carcass immediately after it has been scalded and the hair and dirt thoroughly removed.

The butcher is not allowed to make an incision in the carcass until it is absolutely clean. The inspector must be able to recognize any pathological condition, but since tuberculosis is the most prevalent disease, the cervical lymph nodes are first incised to detect lesions of this disease.

The carcasses are carried along on a moving chain ranging in speed from one to five hundred or more per hour, and after the butcher has almost severed the head the cervical lymph glands are exposed. The inspector repeatedly incises these glands as lesions of tuberculosis are most often found in them. In fact over 90 per cent of the hogs which are tubercular show lesions in these glands.

Carcasses showing any pathological or abnormal condition are marked with a "U. S. Retained" tag, and without being eviscerated are taken into a separate compartment called the retaining room.

#### Efficient Work of Inspectors.

Each inspector may examine as many as two hundred carcasses an hour, yet his work is so efficient that reinspection reveals very few additional lesions.

These are retained on reinspection. After the cervical gland inspection the carcasses are passed along to a veterinary inspector, who makes an examination at the time of evisceration.

This inspector's duty consists in examining each carcass, giving special attention to the viscera. He palpates all the thoracic and abdominal organs and the visceral lymphatic glands, and, when necessary, incises them.

His search is not limited to tuberculosis but he must be able to detect any of the various pathological or abnormal conditions which are present.

A certain percentage of carcasses show tuberculosis in the visceral organs without lesions in the cervical glands. Each such carcass is tagged by the inspector and sent to the retaining room with the viscera identified by a section of the carcass tag. After the visceral inspection the carcasses are carried along the chain until they are split and where another veterinary inspector is stationed to detect any pathological conditions which were not in evidence at the previous inspections.

#### Great Care Is Taken.

A subsequent inspection is made of the cervical lymph glands, head and tongue to detect any possible objectionable condition which may have escaped this gauntlet of experts. The carcasses receive three or four separate inspections before being branded "U. S. Inspected and Passed."

All carcasses which have been marked with U. S. retaining tag are taken to a specially prepared compartment called the retaining room. This room is fitted with special equipment for sterilization and disinfection. Separate butchers using separate implements prepare the carcass for final inspection. The final inspection in the retaining room is made by inspectors who have been chosen for this work by reason of their experience and special fitness. The disposition of the carcasses is made according to the rules and regulations of the Bureau of Animal Industry.

This is only a brief outline to show some of the work demonstrated by the veterinarian in practical meat inspection. Owing to lack of space the various diseases, pathological conditions, and technique are omitted.

#### Speed and Efficiency Combined.

To the casual observer, the speed attained in the modern packinghouse in slaughtering may not seem conducive to efficient inspection. On the other hand, any one who is thoroughly familiar with the work unhesitatingly declares that the training, experience and efficiency developed by the inspector, and the high standard demanded by the department, combine to make the federal inspection not only the most practical, but the most thorough and efficient national inspection in the world.

(To be continued)

#### MEAT SUPPLIES AT NEW YORK.

Receipts of western dressed meats and local slaughters under federal inspection for New York City, N. Y., are officially reported for the week ending July 1, 1922, with comparisons, as follows:

	Week ending July 1.	Week ending June 24.
Western dressed meats:		
Steers, carcasses	7,218	7,169
Cows, carcasses	644	531
Pulls, carcasses	95	237
Veal, carcasses	10,503	13,682
Lamb, carcasses	27,975	22,512
Mutton, carcasses	3,454	5,580
Peef cuts, lbs.	65,291	65,997
Pork cuts, lbs.	658,047	782,651
Local slaughter, Federal inspection:		
Cattle	10,641	10,670
Calves	14,103	14,072
Hogs	35,008	34,032
Sheep	52,342	41,784

#### NEW YORK LIVESTOCK.

Following are the receipts of livestock for the week ending Saturday, July 1, 1922, at New York markets:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	4,427	10,580	6,944	47,851
New York	1,374	5,823	18,538	51
Central Union	3,811	1,524	None	7,404
Total for week	9,812	17,917	23,482	55,306
Previous week	9,023	11,078	22,285	36,477
Two weeks ago	9,306	17,486	22,802	23,680

#### RECEIPTS AT CENTERS.

SATURDAY, JULY 1, 1922.

	Cattle.	Hogs.	Sheep.
Chicago	1,000	10,000	4,000
Kansas City	300	1,200	500
Omaha	200	11,000	500
St. Louis	200	3,000	500
St. Joseph	500	3,500	1,000
Sioux City	500	7,000	...
St. Paul	100	500	...
Oklahoma City	200	600	...
Fort Worth	300	500	...
Milwaukee	...	100	...
Denver	200	400	...
Louisville	200	300	2,000
Wichita	...	200	...
Indianapolis	100	4,000	200
Pittsburgh	100	2,000	500
Cincinnati	400	1,300	1,500
Buffalo	200	3,000	700
Cleveland	200	2,000	500
Nashville, Tenn.	100	1,000	1,000
Toronto	...	...	...

Holiday, No Market.

MONDAY, JULY 3, 1922.

	Cattle.	Hogs.	Sheep.
Chicago	10,000	43,000	16,000
Kansas City	7,000	8,000	6,000
Omaha	3,000	2,500	2,500
St. Louis	4,000	9,500	6,000
St. Joseph	1,500	9,000	3,000
Sioux City	2,000	4,000	200
St. Paul	2,500	9,500	300
Oklahoma City	600	2,000	100
Fort Worth	2,000	1,500	300
Milwaukee	100	500	100
Denver	1,200	400	6,600
Louisville	900	1,600	1,000
Wichita	1,200	1,500	...
Indianapolis	500	3,000	400
Pittsburgh	2,400	6,000	3,500
Cincinnati	1,300	4,500	1,100
Buffalo	2,100	9,000	1,200
Cleveland	1,400	3,000	600
Nashville, Tenn.	700	1,500	2,400
Toronto	4,400	1,500	1,400

TUESDAY, JULY 4, 1922.

Holiday, No Market.

WEDNESDAY, JULY 5, 1922.

	Cattle.	Hogs.	Sheep.
Chicago	13,000	24,000	7,000
Kansas City	10,000	16,000	5,000
Omaha	6,000	8,500	6,000
St. Louis	7,000	11,000	7,000
St. Joseph	2,000	9,500	2,500
Sioux City	1,500	3,000	100
St. Paul	500	4,000	400
Oklahoma City	1,300	2,200	...
Fort Worth	2,000	1,600	...
Milwaukee	400	1,400	100
Denver	1,800	700	5,000
Louisville	200	1,200	3,000
Wichita	500	1,000	...
Indianapolis	1,000	8,000	500
Pittsburgh	200	2,000	500
Cincinnati	700	2,500	3,000
Buffalo	300	3,500	900
Cleveland	200	2,500	500
Nashville, Tenn.	200	1,500	1,200
Toronto	1,200	900	700

THURSDAY, JULY 6, 1922.

	Cattle.	Hogs.	Sheep.
Chicago	11,000	27,000	9,000
Kansas City	3,500	7,000	3,000
Omaha	5,500	9,000	7,000
St. Louis	2,000	10,000	6,500
St. Joseph	2,000	9,000	3,000
Sioux City	1,500	6,000	300
St. Paul	2,000	6,200	600
Oklahoma City	400	800	...
Fort Worth	1,800	1,200	300
Milwaukee	500	1,800	300
Denver	1,700	1,800	3,500
Indianapolis	800	9,000	600
Pittsburgh	100	1,800	300
Cincinnati	600	3,000	6,800
Buffalo	1,700	3,000	200

FRIDAY, JULY 7, 1922.

	Cattle.	Hogs.	Sheep.
Chicago	4,000	20,000	13,000
Kansas City	2,500	3,000	1,000
Omaha	2,500	9,000	3,000
St. Louis	800	10,500	2,500
St. Joseph	800	7,000	1,500
Sioux City	800	7,000	300
St. Paul	1,400	12,000	300
Oklahoma City	1,600	2,800	...
Fort Worth	2,200	900	800
Milwaukee	200	800	100
Denver	500	300	2,700
Indianapolis	900	8,000	300
Pittsburgh	100	1,500	300
Cincinnati	600	2,100	7,000
Buffalo	100	8,200	800

#### MEAT SUPPLIES AT PHILADELPHIA.

Receipts of western dressed meats and local slaughter under city and federal inspection at Philadelphia, Pa., are officially reported as follows for the week ending July 1, 1922, with comparisons:

	Week ending July 1.	Week ending June 24.
Western dressed meats:		
Steers, carcasses	2,690	2,777
Cows, carcasses	750	594
Pulls, carcasses	91	123
Veal, carcasses	1,896	2,205
Lamb, carcasses	7,686	8,438
Mutton, carcasses	1,200	1,889
Pork, lbs.	290,311	324,175
Local slaughter:		
Cattle	2,539	2,694
Calves	2,063	2,650
Hogs	7,395	12,908
Sheep	14,035	6,908

## CHICAGO LIVESTOCK.

## RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Monday, June 26.....	21,451	2,893	58,113	12,285
Tuesday, June 27.....	8,246	2,881	25,967	7,677
Wednesday, June 28.....	12,088	1,385	26,752	11,933
Thursday, June 29.....	10,589	4,549	30,280	13,224
Friday, June 30.....	3,489	1,414	28,314	12,188
Saturday, July 1.....	1,000	500	10,000	5,000

Total for week.....	57,807	13,022	179,426	62,287
Previous week.....	58,549	14,472	174,112	64,013
Year ago.....	41,890	15,932	160,682	65,826
Two years ago.....	62,292	17,550	158,857	94,203

## SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Monday, June 26.....	143	15,907	.....	.....
Tuesday, June 27.....	2,613	274	6,867	923
Wednesday, June 28.....	3,876	91	6,039	1,102
Thursday, June 29.....	2,427	20	4,220	2,207
Friday, June 30.....	1,929	.....	3,018	488
Saturday, July 1.....	200	100	2,000	200

Total for week.....	17,084	537	37,751	4,920
Previous week.....	19,168	480	33,048	8,063
Year ago.....	17,796	200	26,768	8,093
Two years ago.....	23,332	479	41,703	15,573

Receipts at Chicago for the year to July 1, 1922, with comparisons:

	1922	1921
Cattle.....	1,439,490	1,580,143
Calves.....	438,286	427,491
Hogs.....	4,144,994	4,278,054
Sheep.....	1,797,743	2,205,520

Total receipts of hogs at eleven markets:

	Week	Year to Date
Week ending July 1.....	640,000	14,747,000
Previous week.....	633,000	.....
Cor. week, 1921.....	569,000	15,684,000
Cor. week, 1920.....	542,000	16,315,000
Cor. week, 1919.....	476,000	18,233,000
Cor. week, 1918.....	462,000	17,082,000
Cor. week, 1917.....	388,000	15,135,000
Cor. week, 1916.....	436,000	16,143,000
Cor. week, 1915.....	427,000	14,898,000
Cor. week, 1914.....	399,000	16,025,000

Combined receipts at seven points for week ending July 1, with comparisons:

	Cattle.	Hogs.	Sheep.
Week ending July 1.....	175,000	517,000	158,000
Previous week.....	193,000	532,000	159,000
1921.....	132,000	455,000	167,000
1920.....	167,000	426,000	217,000
1919.....	130,000	407,000	205,000
1918.....	165,000	370,000	150,000
1917.....	127,000	201,000	96,000
1916.....	112,000	339,000	147,000
1915.....	118,000	337,000	166,000
1914.....	82,000	248,000	151,000

Average 1914-21.....129,000 361,000 162,000

Combined receipts at seven market for year to July 1, 1922, with comparisons:

	Cattle.	Hogs.	Sheep.
1922.....	4,565,000	12,963,000	4,462,000
1921.....	4,067,000	12,319,000	5,320,000
1920.....	3,553,000	13,292,000	4,249,000
1919.....	4,911,000	15,139,000	4,747,000
1918.....	5,300,000	13,911,000	4,193,000
1917.....	4,483,000	12,557,000	4,379,000
1916.....	3,471,000	13,451,000	4,689,000
1915.....	3,201,000	11,411,000	4,326,000

Chicago packers' hog slaughter for week ending July 1, 1922:

Armour & Co.....	14,500
Anglo-American.....	8,400
Swift & Co.....	19,000
Hammond Co.....	7,900
Morris & Co.....	16,000
Wilson & Co.....	13,700
Boyd-Lunham.....	8,300
Western Packing & Provisioner Co.....	13,900
Roberts & Oake.....	9,000
Miller & Hart.....	4,800
Independent Packing Co.....	6,000
Brennan Packing Co.....	6,400
Wm. Davies Co.....	5,300
Others.....	16,600

Total.....	151,000
Previous week.....	135,300
Year ago.....	128,000
Two years ago.....	129,400
Three years ago.....	105,500

## WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
Week ending July 1.....	\$9.20	\$10.25	\$6.00	\$12.80
Previous week.....	8.90	10.35	6.00	12.25
Cor. week, 1921.....	7.00	8.65	4.20	10.15
Cor. week, 1920.....	14.95	13.20	8.05	14.15
Cor. week, 1919.....	13.85	21.30	8.80	16.80
Cor. week, 1918.....	15.80	16.75	12.00	18.60
Cor. week, 1917.....	12.20	15.30	9.00	16.25
Cor. week, 1916.....	9.50	9.95	7.20	10.70
Cor. week, 1915.....	9.45	7.45	6.00	9.50
Cor. week, 1914.....	8.95	8.60	5.40	9.00
Cor. week, 1913.....	8.35	9.00	4.40	7.70
Cor. week, 1912.....	7.75	7.47	4.25	7.50
Cor. week, 1911.....	6.15	6.59	4.00	6.05

Average, 1911-1921.....\$10.40 \$11.50 \$6.65 \$11.50

\*Highest week's average since March, 1921.

Prices at Chicago, Thursday, July 6, 1922:

## CATTLE.

Beef Steers:	
Med. and heavy wt. (1,100 lbs. up)---	\$ 9.80@10.30
Choice and prime.....	9.25@ 9.85
Good.....	8.40@ 9.25
Medium.....	7.35@ 8.40
Common.....	.....
Light weight (1,100 lbs. down)---	.....
Choice and prime.....	9.60@10.20
Good.....	9.10@ 9.60
Medium.....	8.25@ 9.10
Common.....	7.10@ 8.25

Butcher Cattle:	
Helpers, common choice.....	5.50@ 8.75
Cows, common choice.....	4.00@ 7.75
Bulls, Bologna and beef.....	4.40@ 6.75

Canners and Cutters:	
Cows and heifers.....	2.75@ 4.00
Canner steers.....	3.60@ 5.00

Veal Calves:	
Light and med. weight, med. good and choice.....	7.75@ 9.50
Heavy weight, common-choice.....	4.00@ 7.50

Feeder Steers:	
Common-choice (1,000 lbs. up)---	5.65@ 7.75
Common choice (750-1,000 lbs.)---	5.65@ 7.75

## HOGS.

Top.....	\$11.00
Bulk of sales.....	9.30@10.90
Heavy weight (250 lbs. up), med. choice.....	10.45@10.60
Med. weight (200-250 lbs.), med. choice.....	10.50@10.80
Light weight (150-200 lbs.), com. choice.....	10.75@10.85
Light lights (130-150 lbs.), com. choice.....	10.15@10.75
Packing sows (250 lbs. up), smooth.....	8.80@ 9.50
Packing sows (200 lbs. up), rough.....	8.50@ 8.90
Killing pigs (130 lbs. down), med. choice.....	9.25@10.20

## SHEEP.\*

Lambs (84 lbs. down), medium prime.....	\$12.75@14.00
Culls and common.....	7.50@12.50
Yearling wethers.....	9.00@12.00
Wethers, medium prime.....	6.00@ 9.00
Ewes, medium choice.....	4.50@ 7.60
Culls and common.....	2.00@4.25
Breeding ewes.....	6.25@11.25
Feeding lambs, medium choice.....	11.50@12.60

\*Effective June 15, new crop lambs are classified as lambs, and lambs dropped in spring of 1921 as yearlings.

## CHICAGO PROVISION MARKET

## Range of Prices.

	Open.	High.	Low.	Close.
PORK—(Per bbl.).....	.....	.....	.....	.....
LARD—(Per 100 lbs.).....	.....	.....	.....	.....
July.....	\$11.25	\$11.37½	\$11.25	\$11.32½
Sept.....	11.55	11.62½	11.52½	11.57½
RIBS—(Boxed, 25c more than loose)---	.....	.....	.....	.....
July.....	.....	.....	.....	11.90
Sept.....	.....	.....	.....	11.62½

## MONDAY, JULY 3, 1922.

	Open.	High.	Low.	Close.
PORK—(Per bbl.).....	.....	.....	.....	.....
LARD—(Per 100 lbs.).....	.....	.....	.....	.....
July.....	11.50	11.50	11.27½	11.30
Sept.....	11.70	11.75	11.55	11.60

RIBS—(Boxed, 25c more than loose)---	.....	.....	.....	.....
July.....	11.85	11.85	11.70	11.70
Sept.....	11.55	11.55	11.45	11.47½

## TUESDAY, JULY 4, 1922.

Holiday—No Market.

## WEDNESDAY, JULY 5.

	Open.	High.	Low.	Close.
PORK—(Per bbl.).....	.....	.....	.....	.....
LARD—(Per 100 lbs.).....	.....	.....	.....	.....
July.....	11.27½	11.27½	11.17½	11.17½
Sept.....	11.60	11.62½	11.40	11.40

RIBS—(Boxed, 25c more than loose)---	.....	.....	.....	.....
July.....	11.55	11.50	11.50	11.50
Sept.....	11.25	11.35	11.25	11.35

## THURSDAY, JULY 6, 1922.

	Open.	High.	Low.	Close.
PORK—(Per bbl.).....	.....	.....	.....	.....
LARD—(Per 100 lbs.).....	.....	.....	.....	.....
July.....	11.17½	11.17½	11.07½	11.07½
Sept.....	11.42½	11.42½	11.27½	11.30
Jan.....	10.00	10.00	9.92½	9.92½

RIBS—(Boxed, 25c more than loose)---	.....	.....	.....	.....
July.....	.....	.....	.....	10.45
Sept.....	.....	.....	.....	11.30

## FRIDAY, JULY 7, 1922.

	Open.	High.	Low.	Close.
PORK—(Per bbl.).....	.....	.....	.....	.....
LARD—(Per 100 lbs.).....	.....	.....	.....	.....
July.....	10.97½	11.10	10.95	11.07½
Sept.....	11.25	11.35	11.20	11.27½
Oct.....	11.32½	11.43	11.32½	11.40
Jan.....	9.95	10.02½	9.95	10.02½

RIBS—(Boxed 25c more than loose)---	.....	.....	.....	.....
July.....	11.40	11.40	11.15	11.15
Sept.....	11.22½	11.22½	11.07½	11.07½

## CHICAGO RETAIL FRESH MEATS

(Corrected weekly by C. W. Kaiser, Sec'y United Master Butchers' Ass'n of Chicago.)

## Beef.

	No. 1.	No. 2.	No. 3.
Rib roast, heavy end.....	26	22	20
Rib roast, light end.....	32	26	22
Chucks roast.....	20	15	12
Steaks, round.....	30	25	23
Steaks, sirloin, first cut.....	42	35	30
Steaks, porterhouse.....	50	42	32
Steaks, flank.....	30	25	15
Beef stew, chuck.....	18	15	14
Corned briskets, boneless.....	20	15	20
Corned plates.....	12	16	18
Corned rumps, boneless.....	25	22	18

## Lamb.

	Good.	Com.
Hindquarters.....	42	30
Legs.....	45	33
Stews.....	20	12
Chops, shoulder.....	28	22
Chops, rib and loin.....	48	32

## Mutton.

	Good.	Com.
Legs.....	22	..
Stew.....	15	..
Shoulders.....	20	..
Chops, rib and loin.....	35	..

## Pork.

Loins, whole, 8@10 avg.....	@30
Loins, whole, 10@12 avg.....	@28
Loins, whole, 12 to 14.....	@26
Loins, whole, 14 and over.....	@24
Chops.....	@33
Shoulders.....	@15
Butts.....	@22
Spare ribs.....	@15
Hocks.....	@15
Leaf lard, unrendered.....	@10

## Veal.

Hindquarters.....	25	@30
Forequarters.....	12½	@18
Legs.....	25	@35
Breasts.....	12½	@18
Shoulders.....	16	@23
Cutlets.....	20	@42
Rib and loin chops.....	12	@35

## Butchers' Offal.

Suet.....	@ 3¼
Shop fat.....	@ 1¼
Bones, per 100 lbs. avg.....	@27
Calf skins.....	@12
Kips.....	@ 9
Deacons.....	@12

## CURING MATERIALS.

	Bbls.	Sacks.
Refined saltpetre, gran.....	8½	6½
Crystals.....	7½	7½
Double refined nitrate of soda, f. o. b. N. Y. & S. F., carloads.....	4½	4½
Less than carloads, granulated.....	4½	4½
Crystals.....	5½	5½
Kegs, 100@180 lbs., 1c more.....	.....	.....
Boric acid, crystals to powdered, lbs.....	11½	12½
Borax, crystals to powdered.....	6½	7½

Sugar—	
Raw sugar, 96 basis.....	@ 5½
Second sugar, 90 basis.....	@ 4½
Syrup, testing 68 to 65 combined sucrose and invert.....	@22
Standard, granulated, f. o. b. refinery (less 2 per cent).....	@6.30
Plantation, granulated, f. o. b. New Orleans (less 2 per cent).....	@6.10
White clarified, f. o. b. New Orleans (net).....	@ 6½
Yellow clarified, f. o. b. New Orleans (net).....	@ 6



## CHICAGO MARKET PRICES

## WHOLESALE FRESH MEATS.

## Carcass Beef.

	Week ending	Cor. week
	July 8	July 1
Prime native steers.....	15 @16	15 @16
Good native steers.....	14 @15	14 @15
Medium steers.....	13 @14	11 @13
Heifers, good.....	11 1/2 @15	11 @13
Cows.....	9 @11	9 @12 1/2
Hind quarters, choice.....	@22	@23
Fore quarters, choice.....	@ 8 1/2	@ 9

## Beef Cuts.

Steer Loins, No. 1.....	@31	@29
Steer Loins, No. 2.....	@28	@27
Steer Short Loins, No. 1.....	@40	@35
Steer Short Loins, No. 2.....	@36	@34
Steer Loin Ends (hips).....	@24	@25
Steer Loin Ends, No. 2.....	@23	@24
Cow Loins.....	18 @24	18 @23
Cow Short Loins.....	22 @21	25 @20
Cow Loin Ends (hips).....	12 @16	18 @20
Steer Ribs, No. 1.....	@22	@20
Steer Ribs, No. 2.....	@21	@19
Cow Ribs, No. 1.....	@19	@18
Cow Ribs, No. 2.....	@17	@17
Steer Ribs, No. 1.....	@17 1/2	@16 1/2
Steer Ribs, No. 2.....	@17	@16
Steer Chunks, No. 1.....	@ 9 1/2	@ 8 1/2
Steer Chunks, No. 2.....	@ 8 1/2	@ 8 1/2
Cow Ribs.....	13 @15	@ 14
Cow Chunks.....	6 1/2 @ 8	@ 7 1/2
Steer Plates.....	@ 8	@ 6 1/2
Medium Plates.....	@ 7 1/2	@ 4
Briskets, No. 1.....	@16	@16
Briskets, No. 2.....	@12	@12
Steer Navel Ends.....	@ 5	@ 3 1/2
Cow Navel Ends.....	4 @ 5 1/2	3 @ 5 1/2
Fore Shanks.....	@ 4 1/2	@ 6
Hind Shanks.....	@ 4	@ 6
Rolls.....	@20	@28
Strip Loins, No. 1, boneless.....	@20	@28
Strip Loins, No. 2.....	@25	@25
Strip Loins, No. 3.....	@12	@22
Strip Butts, No. 1.....	@28	@40
Strip Butts, No. 2.....	@24	@32
Strip Butts, No. 3.....	@17	@28
Beef Tenderloins, No. 1.....	@75	@75
Beef Tenderloins, No. 2.....	@65	@65
Rump Butts.....	@28	28 @30
Flank Steaks.....	@20	@25
Boneless Chunks.....	@18	@10 1/2
Shoulder Cuts.....	@15	@15
Hanging Tenderloins.....	@ 8	@14
Trimnings.....	@ 8	9 @13

## Beef Product.

Brains, per lb.....	5 1/2 @ 8	5 @ 8
Hearts.....	4 1/2 @ 6	2 1/2 @ 6
Tongues.....	28 @30	25 @28
Sweetbreads.....	26 @30	25 @30
Ox-Tail, per lb.....	4 @ 7	3 @ 8
Fresh Tripe, plain.....	@ 4	@ 5
Fresh Tripe H. C.....	7 @ 11	7 @ 8
Livers.....	7 @10	7 @ 8
Kidneys, per lb.....	10 1/2 @11	10 @11

## Veal.

Choice Carcass.....	16 @16 1/2	15 @16
Good Carcass.....	14 @14	14 @14
Good Saddle.....	20 @25	20 @27
Good Backs.....	7 @11	8 @12
Medium Backs.....	6 @ 8	4 @ 6

## Veal Product.

Brains, each.....	6 @ 8	6 @ 8
Sweetbreads.....	53 @55	36 @40
Calf Livers.....	29 @34	28 @32

## Lamb.

Choice Lambs.....	@29	@25
Medium Lambs.....	@25	@25
Choice Saddle.....	@35	@30
Medium Saddle.....	@31	@30
Choice Fores.....	@25	@20
Medium Fores.....	@22	@18
Lamb Fries, each.....	@26	@30
Lamb Tongues, each.....	@18	@18
Lamb Kidneys, per lb.....	@25	25 @28

## Mutton.

Heavy Sheep.....	@12	@ 7
Light Sheep.....	@16	@12
Heavy Saddle.....	@16	@11
Light Saddle.....	@20	@15
Heavy Fores.....	@ 8	@ 5
Light Fores.....	@12	@ 7
Mutton Legs.....	@20	@20
Mutton Loins.....	@25	@25
Mutton Stew.....	@ 7	@ 3
Sheep Tongues, each.....	@ 8	@ 8
Sheep Heads, each.....	@10	@10

## Fresh Pork, Etc.

Dressed Hogs.....	@15	@14
Pork Loins, 8 to 10 lbs. av.....	@23	@21
Leaf Lard.....	@11 1/2	@10
Tenderloin.....	@45	@45
Spare Ribs.....	@ 7 1/2	@ 7
Butts.....	@15 1/2	@14
Hocks.....	@13	@11
Trimnings.....	@ 7	@ 6 1/2
Extra lean trimmings.....	@14	@ 7
Tails.....	@ 5	@ 4 1/2
Snouts.....	@ 4 1/2	@ 3 1/2
Pigs' Feet.....	@ 4 1/2	@ 6
Pigs' Heads.....	@ 7	@ 6
Blade Bones.....	@ 9	@ 9
Blade Meat.....	@11	@12
Cheek Meat.....	@ 7 1/2	6 @ 7
Hog Livers, per lb.....	4 1/2 @ 5	4 @ 6
Neck Bones.....	@3 1/2	@ 3
Skinned Shoulders.....	@13 1/2	@13
Pork Hearts.....	@ 4 1/2	@ 4
Pork Kidneys, per lb.....	@ 5	@ 4
Pork Tongues.....	@12	@12
Slip Bones.....	@ 9	@ 9
Tail Bones.....	@ 8	@ 8
Brains.....	7 @ 8	@ 8
Back fat.....	@12 1/2	@11
Hams.....	@28	27 @28
Calves.....	@15	13 @14
Belies.....	@24	@16

## DOMESTIC SAUSAGE.

Fancy pork sausage, in 1-lb. cartons.....	@22
Country style sausage, fresh, in link.....	@15
Country style sausage, fresh, in bulk.....	@14
Country style sausage, smoked.....	@17
Mixed sausage, fresh.....	@13
Frankfurts in pork casings.....	@15
Frankfurts in sheep casings.....	@15
Bologna in beef bungs, choice.....	@14
Bologna in beef middles, choice.....	@14
Bologna in cloth, paraffined, choice.....	@14
Liver sausage in hog bungs.....	@16
Liver sausage in beef rounds.....	@10
Head cheese.....	@11
New England luncheon specialty.....	@22
Liberty luncheon specialty.....	@16
Mixed luncheon specialty.....	@14
Tongue sausage.....	@20
Blood sausage.....	@14
Polish sausage.....	@14
Souse.....	@14

## DRY SAUSAGE.

Cervelat, choice, in hog bungs.....	@48
Cervelat, new condition, in hog bungs.....	@16
Thuringer Cervelat.....	@20
Farmer.....	@25
Holsteiner.....	@23
B. C. Salami, choice.....	@43
B. C. Salami, new condition.....	@40
Milano salami, choice, in hog bungs.....	@41
Prisanes, choice, in hog bungs.....	@39
Genoa style salami.....	@51
Peperoni.....	@33
Mortadella, new condition.....	@20
Capicola.....	@48
Italian style hams.....	@43
Virginia style hams.....	@43

## SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	
Small tins, 2 to crate.....	5.75
Large tins, 1 to crate.....	6.50
Frankfurt style sausage in sheep casings—	
Small tins, 2 to crate.....	7.00
Large tins, 1 to crate.....	8.00
Frankfurt style sausage in pork casings—	
Small tins, 2 to crate.....	6.50
Large tins, 1 to crate.....	7.50
Smoked link sausage in pork casings—	
Small tins, 2 to crate.....	6.00
Large tins, 1 to crate.....	7.00

## SAUSAGE CASINGS.

## (F. O. B. CHICAGO.)

Beef rounds, domestic, per set.....	.34
Beef rounds, export, per set.....	.40
Beef middles, per set.....	1.20
Beef bungs, No. 1, per piece.....	.19
Beef bungs, No. 2, per piece.....	.18
Beef weasands, No. 1, per piece.....	.18
Beef weasands, No. 2, per piece.....	.10
Beef bladders, small, per doz.....	1.80
Beef bladders, medium, per doz.....	1.25
Beef bladders, large, per doz.....	1.35
Hog casings, medium, f. o. b.....	.90
Hog middles with cap, per set.....	.18
Hog middles, without cap, per set.....	.16
Hog bungs, export.....	.23
Hog bungs, large.....	.13
Hog bungs, medium.....	.08
Hog bungs, narrow.....	.03 1/2
Hog stomachs, per piece.....	.08
Imported sheep casings, extra wide.....	
Imported sheep casings, medium wide.....	
Imported sheep casings, medium.....	

## VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.....	14.00
Honeycomb tripe, 200-lb. bbl.....	16.00
Pocket honeycomb tripe, 200-lb. bbl.....	18.00
Pork feet, 200-lb. barrel.....	16.00
Pork tongues, 200-lb. barrel.....	45.00
Lamb tongues, long cut, 200-lb. bbl.....	38.00
Lamb tongues, short cut, 200-lb. bbl.....	43.00

## CANNED MEATS.

	No. 1/2	No. 1	No. 2	No. 6
Corned beef.....	\$ 1.75	\$ 2.35	\$ 3.25	\$16.00
Roast beef.....	2.35	4.00	15.00	
Roast mutton.....	2.40	4.75	16.50	
Sliced dried beef.....	3.10	4.90	17.50	56.00
Ox tongue, whole.....	2.75	4.50	8.75	32.50
Launch tongue.....	1.50	4.25		
Corn beef hash.....	1.50	2.35	4.25	
Hamburger steaks with onions.....	1.50	2.25	4.15	
Vienna style sausage.....	2.00			
Veal loaf, medium size.....		1.25		
Chili con carne with, or without, beans.....				
Potted meats.....	.80			

## BARRELED PORK AND BEEF.

Mess pork, regular.....	27.50
Family back pork, 20 to 34 pieces.....	27.50
Family back pork, 35 to 45 pieces.....	28.00
Clear pork back, 40 to 50 pieces.....	22.50
Clear pork back, 50 to 60 pieces.....	21.50
Clear plate pork, 20 to 35 pieces.....	21.50
Clear plate pork, 35 to 45 pieces.....	21.00
Bean pork.....	19.50
Brisket pork.....	21.00
Plate beef.....	14.50
Extra plate beef, 200-lb. barrels.....	15.50

## BUTTERINE.

1 to 6, natural color, solids, f. o. b. Chicago.....	@18
Cartons, rolls or prints, 1 lb.....	@19
Cartons, rolls or prints, 2 1/2 lbs.....	@18 1/2
Shortenings, 30@80 lb. tubs.....	@19
Nut Margarine, prints, 1 lb.....	@19

## DRY SALT MEATS.

Extra short clears.....	@12 1/2
Extra short ribs.....	@12 1/2
Short clear middles, 60 avg.....	@13
Clear bellies, 14@16 lbs.....	@14 1/2
Clear bellies, 18@20 lbs.....	@13 1/2
Clear bellies, 20@25 lbs.....	@13 1/2

Clear bellies, 25@30 lbs.....	@13 1/2
Rib bellies, 20@25 lbs.....	@13 1/2
Rib bellies, 25@30 lbs.....	@13 1/2
Fat backs, 10@12 lbs.....	@10
Fat backs, 12@14 lbs.....	@10 1/2
Fat backs, 14@16 lbs.....	@10 1/2
Regular plates.....	@10 1/2
Butts.....	@ 8 1/2

## WHOLESALE SMOKED MEATS.

Regular hams, fancy, 14@16 lbs.....	@32 1/2
Skinned hams, fancy, 16@18 lbs.....	@33 1/2
Standard regular hams, 12@16 lbs.....	29 @30
Picnics, 6@8 lbs.....	@18 1/2
Breakfast bacon, fancy, 6@8 lbs.....	@35
Standard bacon, 6@8 lbs.....	@27
Standard bacon, 8@12 lbs.....	24 @28
Standard bacon, 12@14 lbs.....	22 1/2 @22 1/2
Standard bacon, strips, 6@7 lbs.....	@22 1/2
Cooked hams, choice, skin on, surplus fat off, smoked.....	@47 1/2
Cooked hams, choice, skinned, surplus fat off, smoked.....	@49
Cooked hams, choice, skinned, surplus fat off, smoked.....	@52
Picnics, skin on, surplus fat off, smoked.....	@28
Picnics, skinned, surplus fat off, smoked.....	@29
Loin roll.....	@51

## FERTILIZERS.

	Per unit.
Ground dried blood.....	\$4.25 @ 4.35
Unground and crushed blood.....	4.00 @ 4.15
Concentrated tankage, ground.....	3.25 @ 3.35
Hoofmeal.....	3.25 @ 3.35
Ground tankage, 10 to 11%.....	3.75 @ 4.00
Ground tankage, 6 1/2 to 9%.....	3.25 @ 3.35
Crushed and unground tankage.....	2.50 @ 3.50
Ground raw bone, per ton.....	35.00 @ 40.00
Ground steam bone, per ton.....	32.00 @ 35.00
Unground steamed bone.....	24.00 @ 26.00
Unground bone tankage.....	18.00 @ 25.00

## HORNS, HOOFS AND BONES.

	Per Ton.
No. 1 horns.....	\$225.00 @ 250.00
No. 2 horns.....	175.00 @ 200.00
No. 3 horns.....	75.00 @ 125.00
Horns, black.....	22.00 @ 24.00
Horns, stripped.....	35.00 @ 40.00
Horns, white.....	45.00 @ 50.00
Grinding hooft.....	20.00 @ 22.00
Round shin bones, heavy.....	100.00 @ 110.00
Round shin bones, light.....	80.00 @ 90.00
Flat shin bones, heavy.....	90.00 @ 95.00
Flat shin bones, light.....	75.00 @ 80.00
Thigh bones, heavy.....	95.00 @ 100.00
Thigh bones, light.....	80.00 @ 85.00
Skulls, jaws and knuckles.....	32.50 @ 35.00

Note—Foregoing horns, hooft and bones must be assorted, free from grease, hard and clean.

## LARD (Unrefined).

Prime, steam, cash.....	@11.17
Prime, steam, loose.....	@10.47
Leaf, raw.....	@10.13
Neutral lard.....	13 1/4 @ 13 1/2

## LARD (Refined).

Pure lard, kettle rendered, per lb., tcs.....	@12 1/2
Pure lard.....	@12 1/2
Compound, over Hercules, half barrels.....	13 1/4 @ 13 1/2
Barrels, over Hercules, half barrels.....	13 1/4 @ 13 1/2
Barrels, tubs and pails, 10 to 30 lbs., 1/4 to 1c over tierces.....	

## OLEO OIL AND STEARINE.

Oleo oil, extra.....	10 1/4 @ 10 1/4
Oleo stock.....	10 @ 10 1/4
Prime No. 2, oleo oil.....	9 @ 9 1/4
Prime No. 2, oleo stock.....	9 @ 9 1/4
No. 3 oleo oil.....	7 1/2 @ 8
Prime oleo stearine, edible.....	9 1/4 @ 10
No. 2 oleo stearine, edible.....	7 1/2 @ 7 1/2

## TALLOW AND GREASES.

Edible tallow.....	7 1/2 @ 7 1/2
Choice country tallow.....	6 1/2 @ 7
Packers, prime, loose tallow.....	5 1/2 @ 6
Packers, No. 1 loose, tallow.....	5 @ 6
Packers' No. 2 tallow.....	5 @ 5 1/2
White, choice grease.....	7 @ 7 1/2
White, "A" grease.....	6 1/2 @ 7
Yellow grease, 15 to 18 per cent acid.....	5 1/2 @ 5 1/2
Yellow grease, 19 to 30 per cent acid.....	5 @ 5 1/2
Brown grease.....	5 @ 5 1/2
Crackling grease.....	5 1/2 @ 5 1/2
Bone, naptha extracted.....	4 1/2 @ 5
House.....	5 @ 5 1/2

## VEGETABLE OILS.

Cottonseed oil—White, deodorized, in bbls.....	12 1/4 @ 13
Yellow, deodorized, in bbls.....	12 1/4 @ 12 1/2
P. S. Y., loose, Chicago.....	10 1/2 @ 11
P. S. Y., soap grade, loose.....	nom. @ 10 1/2
Soybean oil, 65%, f. o. b. Texas.....	@ 14
Bakers' special cooking oil.....	@ 13 1/2
Linseed oil, loose, per gal.....	84 @ 85
Corn oil, loose.....	9 1/4 @ 9 1/4
Soya bean oil, seller tank, f. o. b. coast.....	@ 10
Cocanut oil, seller tank, f. o. b. coast.....	6 1/2 @ 7 1/4

## ANIMAL OILS.

Prime lard oil.....	13 1/2 @ 13 1/2
Extra winter strained lard oil.....	



# Retail Section

## NEED QUICK TURNOVER IN RETAIL TRADE

### Taking Small Profit Often Means Bigger Business

By E. B. Moon, Assistant Secretary, National Association of Meat Councils.

In discussing the essentials of success in retailing, frequency of turnover is often mentioned, but its power seldom understood.

Turnover is the rate of speed with which stock is transferred to the consumer. If the retailer's turnover is slow, manufacturing must lag and demand decrease with payrolls remaining fixed.

The net profit is what remains of the difference between cost and selling price after deducting all expenses, including the salary of the proprietor, and it is much smaller than the public imagines. But a small net profit, and a more rapid turnover, is better for all concerned.

The customer profits by the difference in slow and rapid turnover. It pays him therefore to purchase from stores or retail markets that advertise freely. The manufacturer, or packer, or wholesaler, profits because his credits are shorter, and less of his capital is tied up unproductively. Therefore it pays him to co-operate with the retailer in advertising.

#### Quick Turnover Builds Trade.

The retailer profits by the fact that he carries much less stock in proportion to his business, can work on less capital, and by taking a small profit frequently, he can compound it and use it to build up his capacity for more customers.

It is evident that 3 per cent net four times a year is better than 12 per cent net once a year. But the remarkable powers of compound interest are not usually considered.

If a merchant who started with a thousand dollars could turn his stock daily, reinvesting and selling, on a net margin of 1 per cent, at the end of a year of three hundred business days he would have, not 300 per cent gain on \$400, but 1,876 per cent, or nearly twenty thousand dollars cash.

An humble dollar at a 1 per cent daily turnover would be but \$2.00 at the end of a hundred days. But at the end of the three

hundred it would be \$11.74; two years' increase would make \$222.56; three years, \$4,395; four years, \$86,888; five years, \$1,717,280; and six years, \$33,959,200. Before the end of the seventh year the daily turnover would exhaust the mercantile power of the world, so there is no use in going further.

It is true that a perfect turnover cannot be obtained. The peddler may dispose daily of his stock by personal solicitation, but this form of selling is proportionately costly and the field limited. It is not possible to move stock daily in the retailing of meat or other staple lines.

#### Turnover Increases Capital.

The only explanation of the vast fortunes built up from small beginnings by sales of one, two, five or ten cents at a time is found in just two things: the power of the turnover to increase capital, and the power of advertising to find customers and by rapid sales release the increased capital for reinvestment.

The great business concerns that have been built up from humble beginnings are based upon "quick sales and small profits." By no other means could a man turn a few dollars into millions in one lifetime.

And the high speed lubricant, that makes possible quick turnovers, is intelligent advertising.

These are leading reasons why such well known retailers as John T. Russell, Joseph F. Seng, John A. Kotal, A. F. Grimm, Chas. M. Kroh, Arthur S. Pickering, A. Weinandy, Emil Schwartz, J. G. Comerford, Chas. F. Glatz, H. L. B. Keller and others are so enthusiastic about the Poster Service.

#### Advertising Aids Turnover.

They realize that it aims at one of the vital problems confronting most retailers of meat, viz.: How to move slow sellers? How to move forequarter cuts? How to increase turnover?

They know that the Poster Service is the advertising lubricant within the reach of all retailers of meat and that it will benefit each and all.

Detailed information about the Poster Service may be secured by writing W. W. Woods, Secretary, National Association of Meat Councils, Ohio Building, Chicago, Ill.

It will be to the advantage of any of the members who can get away from their business and attend this convention, as much information will be brought out from discussions by the leaders of the meat industry and the activities of our organization will be gone into very minutely.

Every local association should endeavor to be represented as largely as possible.

Great changes are taking place in the meat business today, subjects of keen interest to the retailers will be discussed. At the convention you will have an opportunity to hear what the retail meat trade conditions are in the principal cities of the United States.

One of the purposes of the United Master Butchers' Association of America is to give legislative and public bodies and others, facilities of conferring and ascertaining the views of persons engaged in the retail meat trade as regards matters directly or indirectly affecting that trade.

Believing in the doctrine of "The greatest good for the greatest number," this association is intended to promote, through its membership, the highest and best interest of every member of our craft.

Butchers' associations throughout the country are doing an excellent work in raising the standard of the trade socially and its importance commercially. Your business, little though it be, is to you the means of your living. Protect it and improve its conditions, both for the consumer and for yourself.

#### President Welcomes Delegates.

The Retail Market Men's Association of Milwaukee extends a cordial and hearty welcome to brother craftsmen and friends who will honor us with their presence the week of August 7.

We anticipate one of the largest gatherings ever assembled at a national convention and it is our aim, not only to make your presence with us agreeably pleasant, but highly profitable, from a trade and social standpoint.

Nothing is more educational to the retailer than to attend conventions regularly as the men who are housed in by four walls become slow and lack the profitable experience in worldly affairs with men.

We are proud of our great city and are convinced that you will enjoy your stay with us. That the sessions of the convention will be interesting can be assured from the fact that the leading meat men of the country, representing all sections of the United States will be here and problems of keen interest to the trade discussed.

#### Official Convention Headquarters.

Hotel Pfister will be the official headquarters and the management announces the following rates for rooms: Single rooms with bath, \$3.50 per day and up; single rooms without bath, \$2.50 per day and up; double rooms with bath, \$4.50 per day and up; double rooms without bath, \$3.50 per day and up; rooms with bath, 3 persons, \$2.25 each person and up; rooms without bath, 3 persons, \$1.75 each person and up.

Elect your delegates now, send large delegations, reserve your rooms early, bring the ladies with you, the stage is all set for the greatest of conventions and remember Milwaukee entertains you, enough said.

The convention will open officially Monday, Aug. 7, at 2 p. m., and an evening session will be held the same day. Kindly arrange your program accordingly.

Fraternalty yours,

JOS. F. SENG, President.

JOHN A. KOTAL, Secretary.

AUGUST F. GRIMM, Treasurer.

## Call for Master Butchers' Convention

National Secretary John A. Kotal of the United Master Butchers' Association of America has sent out a formal official communication announcing the convention at Milwaukee during the week of Aug. 7, 1922, giving the information as to the number of delegates each local association will have allotted to them and many other matters. An outline of the accommodations in Milwaukee is given and a welcome to Milwaukee assured.

This call is asked to be read by the secretaries of the regular or special meetings of local associations so that all members will have an opportunity to become acquainted with what is planned and can arrange to attend the convention which

promises to be the most successful ever held.

The official call is as follows:

Fraternal Greetings and Good Cheer:—

Our annual meeting is close at hand and all local associations are requested to elect their delegates and alternates not later than July 15, so as to give your members ample time to arrange business matters and leave their city to attend the convention at Milwaukee, Wis., for the week of Aug. 7, 1922.

Each local in good standing is entitled to one delegate for every 50 members or fraction thereof, one to fifty members, one delegate; 52 members, two delegates; 102 members, three delegates, etc.

All members are entitled to attend all sessions, but only delegates or their alternates are empowered to vote.

**LOCAL AND PERSONAL.**

O. R. West has opened a meat market at Clarinda, Ia.

F. A. Wilson has opened a meat market at Lincoln, Kans.

M. Fox has opened a meat market at Smithtown, N. Y.

R. Meech has opened a new meat market at Falls City, Nebr.

H. M. Saling will establish a meat market at Hood River, Ore.

M. Freeman has purchased the Depot meat market at Havana, Ill.

H. J. Burrows will reopen the Valley meat market at Pablo, Mont.

P. N. Edwall has purchased the meat market at North Platte, Nebr.

C. H. Crakes has engaged in the meat business at Boyne Falls, Mich.

Wm. F. McGuire will open a new meat market at Pleasantville, N. Y.

Ed. Hixonbaugh will open the A-1 market at Las Vegas, N. M., shortly.

Coolley Bros. have sold their meat market at Ventura, Ia., to M. Freese.

C. J. Jackson has purchased the meat market of M. Forrey, Parma, Ida.

L. R. Workman has purchased the local meat market at Brunswick, Nebr.

Harry Murchie has opened a meat market on Main street, Pendleton, Ore.

Northfield & Covell have purchased the meat market at Zumbro Falls, Minn.

J. P. Rosenberg has purchased the meat market of Tim Farrell, Harvard, Nebr.

Redman & McVay have sold their meat market at Barry, Ill., to Arthur Davis.

Jas. E. Galbraith has purchased the Metropolitan market, St. Anthony, Ida.

Ed Blankenship has purchased the Chas. Corson meat market at Sandoval, Ill.

Schlanger Bros. will conduct a meat market on Main street, Peekskill, N. Y.

L. N. Thomas has opened a meat market in the Woodman building, Hunter, Kans.

V. L. Armstead has opened a new meat market in the Gains building, Little Rock, Ark.

Lester Kramer's meat market at Minneapolis, Minn., was recently damaged by fire.

Northrup & Dick will open a meat market in the Thompson building, McCook, Nebr.

W. W. and H. A. Arnold have purchased the Sievers meat market at Scribner, Nebr.

B. F. Pettit has opened a new meat market at 540 Maplewood avenue, Houston, Tex.

O. G. Zieman has purchased the meat business of Wm. J. Hughes at Spring Valley, Minn.

O. D. Noller has been succeeded in the meat business at Mankato, Kans., by F. R. Noller.

Hugh Ward has purchased the meat department of the Sanitary market at Belleville, Kans.

F. M. Andrews has purchased the J. E. Trotter meat market at East M street, Colton, Cal.

E. E. Yetter has purchased the Imperial meat market, Grant, Mo., from Glen C. Yarrington.

Brown & McFarland have purchased the meat market of Reice & Son at Osborne, Kans.

Wm. Goold has sold out his meat and grocery business at Macksville, Kans., to J. R. Bushell.

J. A. Peck and Lyle Brown have purchased the meat market of A. Zingleman, Fruitland, Ida.

H. W. Werth has moved the Werth market, Portland, Ore., to new quarters at 6437 Foster road.

Marcus O. Riddle has purchased the meat business of Walter L. Schilling at Kalamazoo, Mich.

Roy Fulmer and Adam Vogel have added a meat department to their grocery store at Easton, Pa.

Geo. Neely has purchased Chris Andersen's interest in the Park meat market at Audubon, Ia.

Anton Pipal has purchased the Sojka Bros. meat market on 16th avenue, Cedar Rapids, Ia.

Forsch and Friesmuth will open a new meat market at 1048 Market street, Wheeling, W. Va.

Huff Bros. have purchased the meat market of Wm. and Albert Ketter, Eden Valley, Minn.

Heller, Belsky & Co. have opened the Arverne meat market at 65 Blvd. Arverne, Rockaway Beach, N. Y.

The meat market of F. W. Kagan, 235 Monticello avenue, Jersey City, N. J., was damaged by fire recently.

P. Beamish will conduct a meat market at 456 State street, Salem, Ore., known as the Capital Cash market.

Doerkson & Ediger have purchased the meat and grocery business of the Stalder Grocery Co. at Meade, Kans.

Robert Myers has opened a meat market, known as the Grant Street market, at 304 Grant street, Pittsburgh, Pa.

Frank A. Rouse has purchased the meat and grocery store of G. C. Kapietz at 106 East Frank avenue, Lansing, Mich.

The Claussen meat market, Knoxville, Ia., was recently damaged by fire to the extent of between \$5,000 and \$6,000.

H. Figur and F. Furrer have established a meat market in the San Francisco fruit market on 17th street, Marysville, Cal.

P. A. and F. W. Seipmann have bought back the meat market at Belle Plaine, Ia., recently purchased by Peter Theeman.

C. M. Rice and Paul Rice have purchased the O. K. meat market at Bentonville, Ark., from Arch Fields and Lewis Nees.

John Berkompas has purchased an interest in the Consumers market at the foot of Michigan avenue in Grand Rapids, Mich.

Albert Priller, who conducts a chain of meat markets at Dayton, Troy, Tippecanoe, and Piqua, will open a new market on Ohio avenue, Sidney, Ohio, shortly.

**EUROPEAN MEAT TRADE.**

(Continued from page 19.)

**General Economic Conditions.**

"If anyone cares to see it, I will be glad to show him one hundred thousand kronen. Or if he is a souvenir-hunter I'll give him a thousand kronen note. Normally that would be a very acceptable present—about two hundred and fifty dollars. Now it is just about equal to a dime.

"No further comment on Central European economic conditions is necessary. France and Italy are having a hard time of it, but they will come around all right in the end. However, we are chiefly interested in three countries—England, Germany and the United States.

"In going from Liverpool to Glasgow to Edinburgh to Hull, I saw more idle men than I ever dreamed of. England has an unemployment that is terrific. There is first one excuse and then another not to work. England is paying a 'dole' or unemployment allowance to some million and a half men. As we passed through the district of England's world-famous ship yards we saw things at a standstill because of the engineers' strike. The business of those yards has gone to Germany, even when placed by English companies. That is representative of many other lines of activity.

"Today Germany has no unemployment other than ordinary vagrancy, which is negligible there. And those who are working work ten to twelve hours a day, I am told. It is getting to be a common question in England, 'Who did win the war?' and no wonder.

**English Retailers Hard Hit.**

"In England trade is certainly depressed. The retailer who can't collect from his customers sends a remittance with his order for new goods. The wholesaler, whose outstandings have already

**"No More Ice for Me"**

"No, Sir—e! I'm through buying ice—I'm done for all times with the dirt and muss, the unsanitary condition of my ice box, and the big ice bills, to say nothing of spoilage loss through p. or refrigeration.

I never realized that mechanical refrigeration was so simple—so easy to operate—so efficient and economical. I'd never think of using ice again. My saving over the old losses through spoilage and big ice bills has paid for my machine. No more ice for me since I installed the

**BAKER SYSTEM****Mechanical Refrigeration**

Reliable Temperature  
Cheaper Than Ice  
Easy to Operate  
Lasts a Lifetime

Hundreds of butchers and grocers have discarded ice and installed the Baker System of Mechanical Refrigeration—have become their own "iceless ice man"—have turned losses to profits. There's a Baker System to meet every requirement—from 1 to 50 tons daily refrigerating capacity. Write us about your refrigerating problem—Baker engineers are at your service without obligation.

Write for Bulletin No. 42-D

**Baker Ice Machine Co.**  
Omaha, Neb.

Branch Offices in Thirteen Cities

reached a limit, cuts the order till its value is no greater than the remittance. Thus trade is being cut to the very minimum.

"Meanwhile, America has a comparatively large unemployment. All of these unemployed could well be working, because our imports are as large as our exports. That is to say, if we produced all of our own needs in addition to our exports, everybody would be busy.

"My conclusion is that all England and the United States need to do to get 'better times' is to go to work. Some day we must, and if we don't start pretty soon, we'll work for Germany when we do start, because Germany will have the money to spend and 'the man who pays the piper, picks the tune.'"

(EDITOR'S NOTE.—Mr. Hormel's modesty impels him to insist upon the statement that this was intended as an intimate talk to Hormel employees through the plant magazine, "The Squeal," and not intended for wider publication. Those looking for light on the foreign situation will not agree that such interesting information and practical comments should be hid under the Hormel bushel.)



# New York Section

F. E. Rue of the New York branch of the Cudahy Packing Company is on his vacation.

Mr. Wilcox, of the summer sausage department of Morris & Company, Chicago, is in New York this week.

R. K. Hughes of Wilson & Company sailed Wednesday for France and European ports prior to returning to his headquarters in South America.

C. Fowler of the branch house department and J. T. Stringer of the pork department, Cudahy Packing Company, Chicago, are in New York this week.

H. G. Mills, assistant superintendent of Armour & Company, New York, is spending his vacation motoring through the western part of New York State.

Edward Schwitzke, head of the casing department, Armour & Company, New York, has arrived at the point where he can wear a wrist watch without blushing.

Frank J. Miller, livestock market supervisor of the U. S. Packers and Stockyards Administration, located at New York City, was called to his home in South St. Paul, due to the illness of his wife.

John A. Kerr, manager of the provision department of Armour & Company, New

York, who recently underwent an operation, is up and around again. This will be good news to "Jack" Kerr's host of friends.

The U. S. Bureau of Markets, whose New York office was located at 529 West 14th street, is no more. This bureau of the Department of Agriculture, is now to be known as the Bureau of Agricultural Economics.

Prices realized on Swift & Company's sales of carcass beef in New York City for the week ending July 1, 1922, on shipments sold out, ranged from 11.00 cents to 16.50 cents per pound, and averaged 14.86 cents per pound.

Another radio address on the subject, "How Much Meat New York Consumes and Where It Comes From," was broadcasted from John Wanamaker's department store on Wednesday afternoon, July 5, by John J. Doheny, New York representative of the U. S. Bureau of Markets.

John J. Doheny, assistant in marketing livestock and meats, U. S. Department of Agriculture, spoke from the broadcasting station of John Wanamaker's at 3:40 Wednesday on the subject of how much meat New York consumes, and where it comes from. Mr. Doheny also spoke at the dinner of the Brooklyn Restaurant Owners Association recently.

Oscar M. Sudler, who for a number of years has been conducting a successful brokerage business in the Bourse building, Philadelphia, has recently removed his office to 40 North Delaware avenue.

The new location is in the heart of the wholesale and jobbing district of Philadelphia and will enable Mr. Sudler to improve on his already efficient service rendered both shipper and buyer.

Among the passengers on one of the European steamers recently was Jacob De Vries, a meat man of the old school, and father of the well known De Vries brothers of West 35th Street, New York City. This is "Pop" De Vries' first trip to the land of his birth in over 32 years, and also his first real vacation. The old-time meat men looked upon vacations with scorn, saying it was just an excuse for lazy men to loaf. But they are getting wise these days. He was accompanied by his daughter, for the purpose, as she says, of keeping him out of mischief.

The Armour Oval for the Metropolitan District announces that throughout the plant of the New York Butchers' Dressed Meat Company notices have been placed urging all foreigners to enroll as students in English. Classes are being formed in the many schools of the city to teach English to foreigners and instruct them how to become citizens of the country of their adoption. The foreman in each department in the New York Butchers plant has been asked to compile a list of names of the men in his department who will take advantage of the opportunity offered of free instruction in English and how to become a citizen. These names will be submitted to the Board of Education and the men will be notified when the classes will convene and to which school each man will be assigned.

The unusual growth of the business of a big chain of high class markets conducted by the youngest proprietor in New York State, if not in the country, is a matter of interest. The G. Buxbaum Service Markets have built a splendid reputation on the upper West Side within the short space of five years. The ninth market was opened recently. Gus Buxbaum, who is still in the thirties, is quite proud of what he has accomplished in the business world by the hardest kind of work. In addition, he is now preparing a special position for a newcomer in his business, a bouncing son who arrived two weeks ago, and who has a grandpa named Dave Steigerwald. That good-natured veteran of Third avenue knows more about pushing baby buggies with fervor and zeal than Mayor Hylan can ever hope to learn, even if they have been intimate for years.

## BACK FROM PATAGONIA.

When the S. S. Western World of the Munson steamship line completed her maiden voyage to and from South America by arriving in New York on June 27, Sidney J. MacBey, freezer manager for Armour and Company, returned home after an absence of many years and almost immediately following a very trying experience in Patagonia. Mr. MacBey was in Patagonia during the recent revolution, and was captured by bandits, together with some seventy others, all the others being British subjects. Mr. MacBey was held for ten days and, according to other passengers on the Munson liner, was subjected to cruelties.

Mr. MacBey was on his way to Chicago and would not discuss the situation in view of the fact that he has a claim pending with the Argentine Government.

## WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed fresh meats were quoted by the U. S. Bureau of Markets at Chicago and three Eastern markets on Thursday, July 6, 1922, as follows:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
<b>Fresh Beef—</b>				
<b>STEERS:</b>				
Choice	\$15.50@16.50	\$17.00@17.50	\$17.00@17.50	\$16.50@17.00
Good	14.50@15.00	15.00@15.50	16.00@17.00	15.50@16.00
Medium	13.00@14.00	14.50@15.00	15.00@16.00	14.50@15.00
Common	12.50@13.00	13.00@14.00	12.00@15.00	10.00@12.50
<b>COWS:</b>				
Good	12.00@12.50	11.00@12.00	13.00@14.00	12.00@12.50
Medium	11.00@11.50	11.00@12.00	12.00@13.00	11.00@11.50
Common	9.00@10.00	10.00@11.00	11.00@12.00	8.00@10.00
<b>BULLS:</b>				
Good	10.00@11.00	10.00@11.00	12.00@12.50	10.00@11.00
Medium	8.00@9.00	8.00@9.00	10.00@12.00	8.00@10.00
Common	7.25@7.50	8.00@10.00	9.00@10.00	8.00@8.50
<b>Fresh Veal—</b>				
Choice	15.00@17.00	15.00@16.00	15.00@16.00	19.00@20.00
Good	14.00@15.00	12.00@14.00	12.00@14.00	16.00@18.00
Medium	13.00@14.00	12.00@13.00	10.00@12.00	14.00@15.00
Common	9.00@12.00	8.00@10.00	8.00@10.00	12.00@13.00
<b>Fresh Lamb and Mutton—</b>				
<b>LAMBS:</b>				
Choice	26.00@28.00	26.00@28.00	21.00@28.00	28.00@29.00
Good	24.00@26.00	24.00@26.00	18.00@22.00	26.00@27.00
Medium	21.00@23.00	20.00@24.00	16.00@18.00	22.00@24.00
Common	15.00@20.00	16.00@20.00	12.00@14.00	15.00@20.00
<b>YEARLINGS:</b>				
Good	22.00@23.00	16.00@18.00	18.00@21.00	17.00@18.00
Medium	20.00@21.00	16.00@18.00	17.00@18.00	17.00@18.00
Common	14.00@18.00	14.00@16.00	14.00@16.00	14.00@16.00
<b>MUTTON:</b>				
Good	13.00@14.50	14.00@15.00	14.00@16.00	17.00@19.00
Medium	10.00@12.00	10.00@13.00	10.00@12.00	15.00@17.00
Common	6.00@8.00	8.00@10.00	8.00@10.00	14.00@15.00
<b>Fresh Pork Cuts—</b>				
<b>LOINS:</b>				
8-10 lb. average	23.00@25.00	19.00@20.00	21.00@22.00	19.00@21.00
10-12 lb. average	21.00@23.00	18.00@19.00	20.00@21.00	18.00@20.00
12-14 lb. average	19.00@21.00	17.00@18.00	19.00@20.00	17.00@18.00
14-16 lb. average	18.00@19.00	16.00@17.00	18.00@19.00	15.00@16.00
16 lb. over	16.00@18.00	13.00@15.00	17.00@18.00	13.00@14.00
<b>SHOULDER:</b>				
Plain	14.50@15.50	15.00@16.00	15.00@16.00	14.00@15.00
Skinned	14.50@15.50	15.00@16.00	15.00@16.00	14.00@15.00
<b>PICNICS:</b>				
4-6 lb. average	15.00@15.50	16.00@16.50	16.00@17.00	14.00@15.00
6-8 lb. average	14.50@15.00	15.50@16.00	16.00@17.00	14.00@15.00
<b>BUTTS:</b>				
Boneless	16.50@17.50	17.00@18.00	17.00@18.00	17.00@18.00
Boston style	16.50@17.50	17.00@18.00	17.00@18.00	17.00@18.00

\*Veal prices include "hide on" at Chicago and New York.



**CANADIAN CATTLE MARKETS.**

Sales of cattle and calves at chief Canadian centers with top prices for selects, compared to the same time a week ago and a year ago are reported as follows by the Markets Intelligence Division of the Dominion Department of Agriculture for the week ending June 29, 1922:

		CATTLE			Top price good steers (1,000-1,200 lbs.)		
		Sales	Week	Same	Week	Same	Week
		ending week, ending	ending week, ending	ending week, ending	ending week, ending	ending week, ending	ending week, ending
		Jun. 29, 1921.	Jun. 22.	Jun. 22.	Jun. 29, 1921.	Jun. 22.	Jun. 22.
Toronto (U. S. Y.)	6,309	4,769	5,052	\$9.00	\$8.00	\$9.00	
Montreal (Pt. St. Chs.)	471	800	197	8.15	8.25	8.25	
Montreal (E. End)	435	816	517	8.15	8.25	8.25	
Winnipeg	2,529	1,309	3,850	7.50	8.25	8.00	
Calgary	959	838	1,403	7.25	6.50	7.25	
Edmonton	456	235	872	6.50	6.50	7.00	
Prince Albert	...	158	...	...	...	5.25	
Moose Jaw	...	...	...	...	...	...	

		CALVES			Top price good calves		
		Sales	Week	Same	Week	Same	Week
		ending week, ending	ending week, ending	ending week, ending	ending week, ending	ending week, ending	ending week, ending
		Jun. 29, 1921.	Jun. 22.	Jun. 22.	Jun. 29, 1921.	Jun. 22.	Jun. 22.
Toronto (U. S. Y.)	1,626	2,192	2,608	\$10.50	\$11.00	\$11.00	
Montreal (Pt. St. Chs.)	665	1,896	1,500	4.25	7.25	7.50	
Montreal (E. End)	1,139	1,197	1,811	4.25	7.25	7.50	
Winnipeg	575	387	573	8.50	10.50	8.50	
Calgary	202	141	175	5.50	9.00	7.50	
Edmonton	154	25	231	5.00	9.00	6.00	
Prince Albert	...	7	...	...	...	4.00	
Moose Jaw	...	...	...	...	...	...	

**CANADIAN HOG MARKETS.**

Sales of hogs at chief Canadian centers for the week ending June 29, 1922, are reported as follows by the Markets Intelligence Division of the Dominion Department of Agriculture with top prices for selects, as compared to a week and a year ago:

		Sales			Top price selects		
		Week	Same	Week	Week	Same	Week
		ending week, ending	ending week, ending	ending week, ending	ending week, ending	ending week, ending	ending week, ending
		Jun. 29, 1921.	Jun. 22.	Jun. 22.	Jun. 29, 1921.	Jun. 22.	Jun. 22.
Toronto (U. S. Y.)	4,684	4,989	5,420	\$14.50	\$13.50	\$14.25	
Montreal (Pt. St. Chs.)	1,597	2,640	2,104	15.05	14.75	15.00	
Montreal (E. End)	1,161	1,537	745	15.05	14.75	15.00	
Winnipeg	3,530	2,013	3,998	13.25	13.25	12.75	
Calgary	1,556	954	1,755	12.15	11.75	12.50	
Edmonton	960	712	452	12.25	11.75	11.75	
Prince Albert	...	422	...	...	...	11.90	
Moose Jaw	...	...	...	...	...	...	

**CANADIAN MUTTON MARKETS.**

Sales of sheep and lambs at chief Canadian centers with top prices for good lambs, compared to a week ago and year ago, are reported by the Markets Intelligence Division of the Dominion Department of Agriculture for the week ending June 29, 1922, as follows:

		Sales			Top price good lambs		
		Week	Same	Week	Week	Same	Week
		ending week, ending	ending week, ending	ending week, ending	ending week, ending	ending week, ending	ending week, ending
		Jun. 29, 1921.	Jun. 22.	Jun. 22.	Jun. 29, 1921.	Jun. 22.	Jun. 22.
Toronto (U. S. Y.)	3,368	2,791	2,848	\$16.00	\$14.50	\$16.00	
Montreal (Pt. St. Chs.)	2,072	1,906	1,245	12.00	11.50	14.00	
Montreal (E. End)	1,875	1,016	1,191	12.00	11.50	14.00	
Winnipeg	506	372	673	14.25	11.50	15.00	
Calgary	138	371	119	12.50	11.25	12.50	
Edmonton	161	37	75	11.00	12.50	11.00	
Prince Albert	...	11	...	...	...	...	
Moose Jaw	...	...	...	...	...	...	

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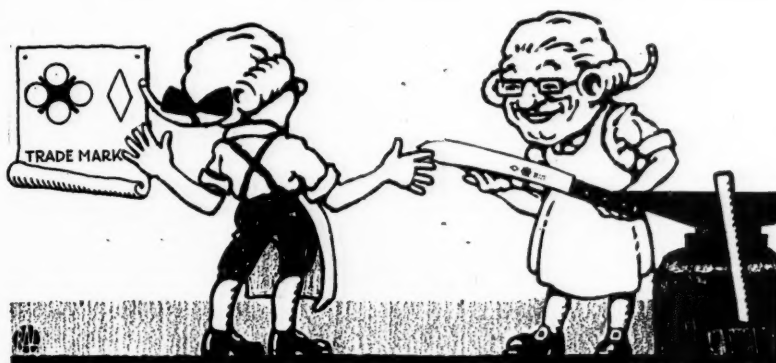
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# NEW YORK MARKET PRICES

## LIVE CATTLE.

Steers, good to prime.....	8.00@9.20
Cows, common to choice.....	1.25@5.50
Bulls, common to choice.....	4.25@5.75

## LIVE CALVES.

Calves, veals, prime, per 100 lbs.....	11.00
Calves, veals, common to medium.....	7.00@ 9.75
Calves, veals, culls, per 100 lbs.....	5.00@ 6.50

## LIVE SHEEP AND LAMBS.

Lambs, prime, 100 lbs.....	14.00
Sheep, ewes, prime, 100 lbs.....	5.50@ 6.00
Sheep, ewes, common to good, per 100 lbs.....	3.00@ 5.25
Sheep, wethers.....	6.00@ 6.75

## LIVE HOGS.

Hogs, heavy.....	11.15
Hogs, medium.....	11.25@11.40
Hogs, 140 lbs.....	11.25@11.40
Pigs, under 70 lbs.....	11.25@11.40
Roughs.....	8 1/2 @ 8 3/4

## DRESSED BEEF.

### CITY DRESSED.

Choice, native, heavy.....	16 1/2 @ 16 1/2
Choice, native, light.....	16 @ 17
Native, common to fair.....	15 @ 15 1/2

### WESTERN DRESSED BEEF.

Native steers, 800@1,000 lbs.....	15 @ 15 1/2
Native steers, 600@800 lbs.....	15 @ 16
Native choice yearlings, 400@600 lbs.....	16 @ 16 1/2
Western steers, 600@800 lbs.....	14 @ 14 1/2
Texas steers, 400@600 lbs.....	12 @ 12 1/2
Good to choice heifers.....	14 @ 15
Common to fair heifers.....	11 @ 11 1/2
Choice cows.....	12 @ 12 1/2
Common to fair cows.....	11 @ 11 1/2
Fresh bologna bulls.....	7 @ 7 1/2

## BEEF CUTS.

	Western.	City.
No. 1 ribs.....	20 @ 21	21 @ 22
No. 2 ribs.....	16 @ 16	20 @ 21
No. 3 ribs.....	12 @ 12	18 @ 19
No. 1 loins.....	27 @ 27	28 @ 29
No. 2 loins.....	23 @ 23	26 @ 27
No. 3 loins.....	15 @ 15	24 @ 25
No. 1 hinds and ribs.....	22 @ 23	22 1/2 @ 24
No. 2 hinds and ribs.....	20 @ 21	21 1/2 @ 22
No. 3 hinds and ribs.....	14 @ 15	20 @ 21
No. 1 rounds.....	18 @ 18	16 @ 17
No. 2 rounds.....	15 @ 15	15 @ 16
No. 3 rounds.....	11 @ 11	14 @ 14
No. 1 chucks.....	10 1/2 @ 10 1/2	11 @ 12
No. 2 chucks.....	8 1/2 @ 8 1/2	10 @ 10
No. 3 chucks.....	7 1/2 @ 7 1/2	8 @ 9
Bolognas.....	6 @ 6	8 1/2 @ 10

## DRESSED CALVES.

Veals, city dressed, good to prime, per lb.....	23 @ 30
Veals, country dressed, per lb.....	22 @ 23
Western calves, choice.....	15 @ 16
Western calves, fair to good.....	12 @ 14
Grassers and buttermilks.....	9 @ 11

## DRESSED HOGS.

Hogs, heavy.....	16 1/2 @ 16 1/2
Hogs, 180 lbs.....	16 1/2 @ 16 1/2
Hogs, 160 lbs.....	16 1/2 @ 16 1/2
Hogs, 140 lbs.....	17 1/2 @ 17 1/2
Pigs, 80 down.....	17 1/2 @ 17 1/2

## DRESSED SHEEP AND LAMBS.

Lambs, choice, spring.....	26 @ 27
Lambs, poor to good.....	18 @ 25
Sheep, choice.....	16 @ 17
Sheep, medium to good.....	13 @ 14
Sheep, culls.....	8 @ 9

## PROVISIONS.

### (Jobbing Trade.)

Smoked hams, 10 lbs. av.....	30 @ 31
Smoked hams, 12@14 avg.....	29 @ 30
Smoked picnics, light.....	18 @ 19
Smoked picnics, heavy.....	17 @ 18
Smoked shoulders.....	18 @ 19
Smoked beef tongue, per lb.....	36 @ 37
Smoked bacon (rib in).....	23 @ 24
Dried beef sets.....	42 @ 43
Pickled bellies, heavy.....	17 @ 18

## FRESH PORK CUTS.

Fresh pork loins, western.....	23 @ 24
Frozen pork loins.....	20 @ 21
Fresh pork tenderloins.....	50 @ 55
Frozen pork tenderloins.....	45 @ 48
Shoulders, city.....	16 @ 17
Shoulders, Western.....	16 @ 17
Butts, boneless, Western.....	23 @ 24
Butts, regular, fresh city.....	23 @ 24
Butts, boneless, Western.....	23 @ 24
Fresh hams, city.....	15 @ 16
Fresh picnic hams, Western.....	15 @ 16
Extra lean pork trimming.....	16 @ 17

## BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs., per 100 pcs.....	110.00@125.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pcs.....	100.00@110.00
Black hoofs, per ton.....	35.00@ 40.00
Striped hoofs, per ton.....	35.00@ 40.00
White hoofs, per ton.....	80.00@ 90.00
Thigh bones, avg. 85 to 90 lbs., per 100 pcs.....	110.00@125.00
Horns, avg. 7 1/2 oz. and over, No. 1s.....	225.00@275.00
Horns, avg. 7 1/2 oz. and over, No. 2s.....	175.00@200.00
Horns, avg. 7 1/2 oz. and over, No. 3s.....	100.00@150.00

## BUTCHERS' SUNDRIES.

Fresh steer tongues, L.C., trim'd.....	40c. a pound
Fresh steer tongues, untrimmed.....	32c. a pound
Calves' heads, scalded.....	65c. a piece
Sweetbreads, veal.....	75c. a pair
Sweetbreads, beef.....	45c. a pound
Beef kidneys.....	15c. a pound
Mutton kidneys.....	6c. each
Livers, beef.....	14c. a pound
Oxtails.....	10c. a pound
Hearts, beef.....	5c. a pound
Rolls, beef.....	18c. a pound
Tenderloin beef, Western.....	50c. a pound
Lambs, fries.....	10c. a pair

## BUTCHER'S FAT.

Ordinary shop fat.....	2 @
Breast fat.....	4 @
Edible suet.....	5 @
Insoluble suet.....	4 @
Shop bones, per cwt.....	20 @ 25

## SPICES.

	Whole.	Ground.
Pepper, Sing., white.....	14 1/2 %	17 1/2 %
Pepper, Sing., black.....	10 1/2 %	13 1/2 %
Pepper, red.....	38	40
Allspice.....	5 1/2 %	8 1/2 %
Cinnamon.....	11 1/2 %	15 1/2 %
Coriander.....	6 1/2 %	9 1/2 %
Cloves.....	31	36
Ginger.....	11	14
Mace.....	48	58

## CURING MATERIALS.

	Bbls.	Dbls. bags.
Refined saltpetre, granulated.....	6 1/2 %	6 %
Refined saltpetre, small crystals.....	7 %	7 %
Refined nitrate soda, C. L., gran.....	4 1/2 %	4 %
Refined nitrate soda, L. C. L., gran.....	4 %	4 %
Refined nitrate soda, C. L., crystal.....	5 1/2 %	5 %
Refined nitrate soda, L. C. L., crystal.....	5 1/2 %	5 %
Double refined nitrate of soda and saltpetre in kegs, 100 to 150 lbs. net, 1c over above prices.		

## GREEN CALFSKINS.

	5-9	9 1/2-12 1/2	12 1/2-14	14-18	18 lbs. up.
Prime No. 1 veals.....	1.19	2.15	2.55	2.90	3.40
Prime No. 2 veals.....	1.17	1.95	2.30	2.65	3.15
Buttermilk No. 1.....	1.16	1.85	2.20	2.65	...
Buttermilk No. 2.....	1.14	1.65	2.10	2.45	...
Branded, grubby.....	1.12	1.40	1.60	1.80	2.00
No. 3.....	...	...	...	...	At value

## DRESSED POULTRY.

### FRESH KILLED.

Fowls—Fresh—dry packed, milk fed—12 to box.	
Western, 60 to 65 lbs. to dozen, lb.....	27 @ 28
Western, 48 to 54 lbs. to dozen, lb.....	26 @ 27
Western, 43 to 47 lbs. to dozen, lb.....	25 @ 26
Western, 36 to 42 lbs. to dozen, lb.....	23 @ 24
Western, 30 to 35 lbs. to dozen, lb.....	20 @ 21
Western, under 30 lbs. to dozen, lb.....	19 @ 20

### Fowls—Fresh—dry packed, corn fed—12 to box.

Western, 60 to 65 lbs. to dozen, lb.....	26 @ 27
Western, 48 to 54 lbs. to dozen, lb.....	25 @ 26
Western, 43 to 47 lbs. to dozen, lb.....	24 @ 25
Western, 36 to 42 lbs. to dozen, lb.....	22 @ 23
Western, 30 to 35 lbs. to dozen, lb.....	19 @ 20
Western, under 30 lbs. to dozen, lb.....	18 @ 19

### Fowls—Fresh—Dry Packed—Barrels, corn fed.

Western, dry packed, 5 lbs. and over, lb.....	26 @ 26
Western, dry packed, 4 1/2 lbs. each, lb.....	25 @ 26
Western, dry packed, 3 1/2 lbs. each, lb.....	22 @ 23
Western, dry packed, 3 lbs. and under, lb.....	20 @ 20

### Old Cocks—Fresh—dry packed—boxes or bbls.

Western, dry picked, boxes.....	17 @ 18
Western, scalded, barrels.....	16 @ 16
Ducks, Long Island Spring.....	25 @ 25

### Squabs—

Prime, white, 10 lbs. to doz., doz.....	7.00 @ 7.25
Prime, white, 9 lbs. to doz., doz.....	6.00 @ 6.25
Prime, white, 8 lbs. to doz., doz.....	5.25 @ 5.50
Prime, white, 7 lbs. to dozen, doz.....	4.75 @ 5.00
Prime, white, 6 to 6 1/2 lbs. to doz., doz.....	3.50 @ 4.50
Culls, per dozen.....	1.50 @ 2.00

## LIVE POULTRY.

Fowls, via express.....	25 @ 26
Spring broilers, via express.....	35 @ 35
Old roosters, via express.....	16 @ 16
Ducks, via express.....	20 @ 23
Turkeys, via express.....	35 @ 35
Geese, via express.....	14 @ 17
Pigeons, per pair.....	45 @ 45
Guineas, per pair.....	65 @ 65

## BUTTER.

Creamery (92 score).....	38 @ 38
Creamery (higher scoring lots).....	38 1/2 @ 39
Creamery, firsts.....	36 @ 37 1/2
Creamery, seconds.....	32 1/2 @ 34
Creamery, lower grades.....	31 @ 32

## EGGS.

Fresh gathered, extras, per doz.....	29 1/2 @ 31
Fresh gathered, extra firsts.....	27 @ 29
Fresh gathered, firsts.....	24 1/2 @ 26
Fresh gathered, checks, fair to choice, dry, 20 @ 21	
Fresh gathered dirties, No. 1.....	21 1/2 @ 22 1/2

## FERTILIZER MARKETS.

### BASIS NEW YORK DELIVERY.

Bone meal, steamed, 3 and 50, per ton.....	35.00@38.00
Bone meal, raw, per ton.....	42.00@45.00
Dried blood, high grade.....	3.90@ 4.00
Nitrate of soda—spot.....	2.60 @
Bone black, discard, sugar house del., New York, per ton del'd N. Y., nom.....	16.00@20.00
Ground tankage, N. Y., 9 to 12 per cent ammonia.....	4.00@ 4.25
Fish scrap, dried, 11 per cent ammonia and 15 per cent bone phosphate, delivered, Baltimore.....	3.85@ 4.00
Foreign fish guano, testing 13@14 per cent ammonia and about 10 per cent B. Phos. lime.....	4.45 @
Wet, acidulated, 7 per cent ammonia per ton, f.o.b. factory (35c per unit available phos. acid).....	2.75 and .40
Sulphate ammonia, for shipment, per 100 lbs., guar., 25 per cent in bags, f.o.b. works.....	3.00@ 3.10
Muriate of potash, 80-85%, per unit K.O.....	.65@ .70
Sulphate of potash, 90-95%, per unit K.O.....	.90 @

## BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia, for the week of June 24 to June 30, 1922:

	June 24.	June 26.	June 27.	June 28.	June 29.	June 30.	Change.
Chicago.....	37 1/2	37 1/2	37	36 1/2	36	35 1/2	-2 1/2
New York.....	38	38	39	38 1/2	38	38	-1
Boston.....	38	39	39	38 1/2	38 1/2	38	-1
Phila.....	38 1/2	39	39	38 1/2	38	38	-1

Wholesale prices of carlots, fresh centralized butter, 90 score, at Chicago:

	June 24.	June 26.	June 27.	June 28.	June 29.	June 30.	Change.
Chicago.....	37 1/2	37 1/2	37	36 1/2	36	35 1/2	-1 1/2

### Receipts of butter by cities, tubs:

	This week.	Last week.	Last year.	Since Jan. 1, 1922.
Chicago.....	59,760	61,767	52,527	1,439,593
New York.....	92,890	82,382	56,031	1,687,892
Boston.....	29,456	40,023	27,500	606,946
Phila.....	14,672	19,466	16,371	456,999

Total.....196,778 203,638 152,538 4,191,430 3,466,615

### Cold storage movement, lbs.:

	Into storage.	Out of storage.	On hand June 30.	Cor. day of week, 1921.
Chicago.....	761,714	93,421	14,365,982	14,949,500
New York.....	661,582	388,022	8,601,969	9,308,085
Boston.....	195,703	67,138	7,969,801	7,175,534
Phila.....	191,523	12,945	3,527,317	3,100,670
Total.....	1,810,522	561,546	34,465,069	34,533,799

